

THE NATIONAL

JANUARY 16, 1960

# Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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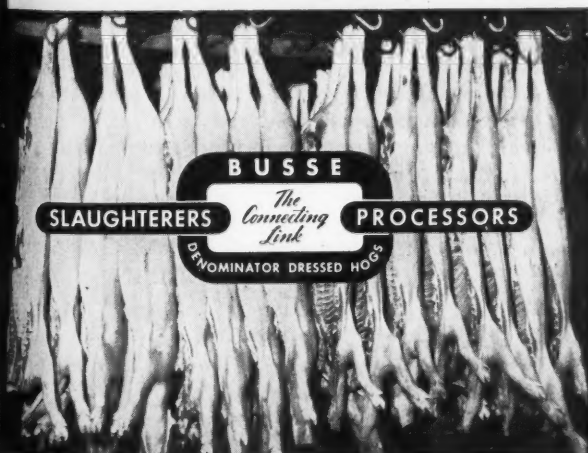
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IRVIN A. BUSSE, Sr.



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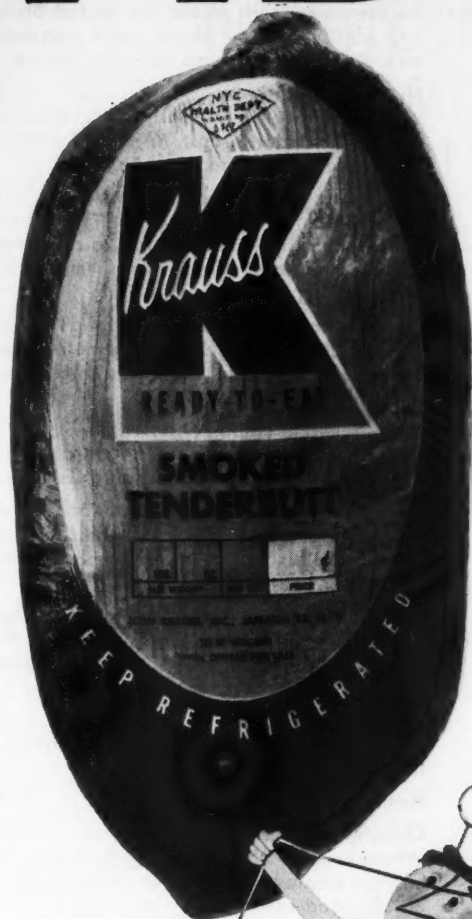
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**American Spice Trade Association**

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VOLUME 142 JANUARY 16, 1960 NUMBER 3

## THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.  
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THE NATIONAL PROVISIONER, JANUARY 16, 1960





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New York Office:

ROBERT T. WALKER and GARDINER L. WINKLE,  
527 Madison Avenue (22) Tel. Eldorado 5-6663

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WE WOULD ALSO LIKE TO COMMENT UPON THE QUIET OPERATION OF THIS COOKER AND THE RELATIVE SPEED WITH WHICH IT COMPLETES OUR COOKS. WE ARE ABLE TO COMPLETE OUR COOKS IN 50% LESS TIME THEN WE ARE IN THE SAME SIZE COOKER MADE BY ANOTHER FIRM. 6000 POUNDS OF MATERIAL IN OUR NEW COOKER IS COMPLETED IN 2½ HOURS WHEREAS 6000 POUNDS IN THE IDENTICAL MODEL NEXT IT MADE BY ANOTHER COMPANY TAKES FROM 4½ TO 6 HOURS. WE FEEL THE LONG SWEEP OF THE AGITATOR PADDLES HAS A VERY PRONOUNCED EFFECT UPON THIS COOKING TIME.

INCIDENTALLY OUR BLOOD DRIER BROKE DOWN IN JULY AND WE FELL BACK ON OUR NEW COOKER TO COOK OUR BLOOD. WE FOUND WE COULD COOK OUT 4000 POUNDS OF BLOOD IN LESS THAN ONE HALF OF THE TIME IT TOOK US TO COOK IN THE REGULAR BLOOD DRIER. WE FEEL THIS IS DUE TO THE LONG SWEEP AGITATORS, THE INCREASED SPEED OF THE COOKER AND THE GREATER COOKING SURFACE IN THE 5x12 OVER OUR 2x7 BLOOD DRIER WE WERE USING.

WE HAVE COOKED OUT BLOOD FROM 80 HEAD IN 2½ HOUR WITH THIS NEW COOKER.

WE HAVE HAD NO MAINTAINANCE ON THIS COOKER SINCE MAY EVEN WITH THE HARD USE IT HAS BEEN GETTING. FOR THIS WE ARE MOST APPRECIATIVE.

WE HOPE WE WILL BE ABLE TO REPLACE WORN OUT AGITATORS IN OUR OLD COOKERS WITH LONG SWEEP INTERLOCKING ONES WHEN REPLACEMENT IS NECESSARY IN THE FUTURE.

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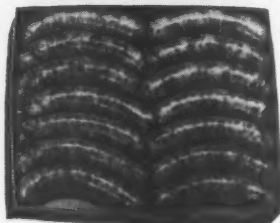
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This means greater impulse-sales appeal . . . because clear "Mylar" shows all

the appetizing meat color it protects so well. This means reduced costs because of fewer leakers . . . even with extra-rough handling.

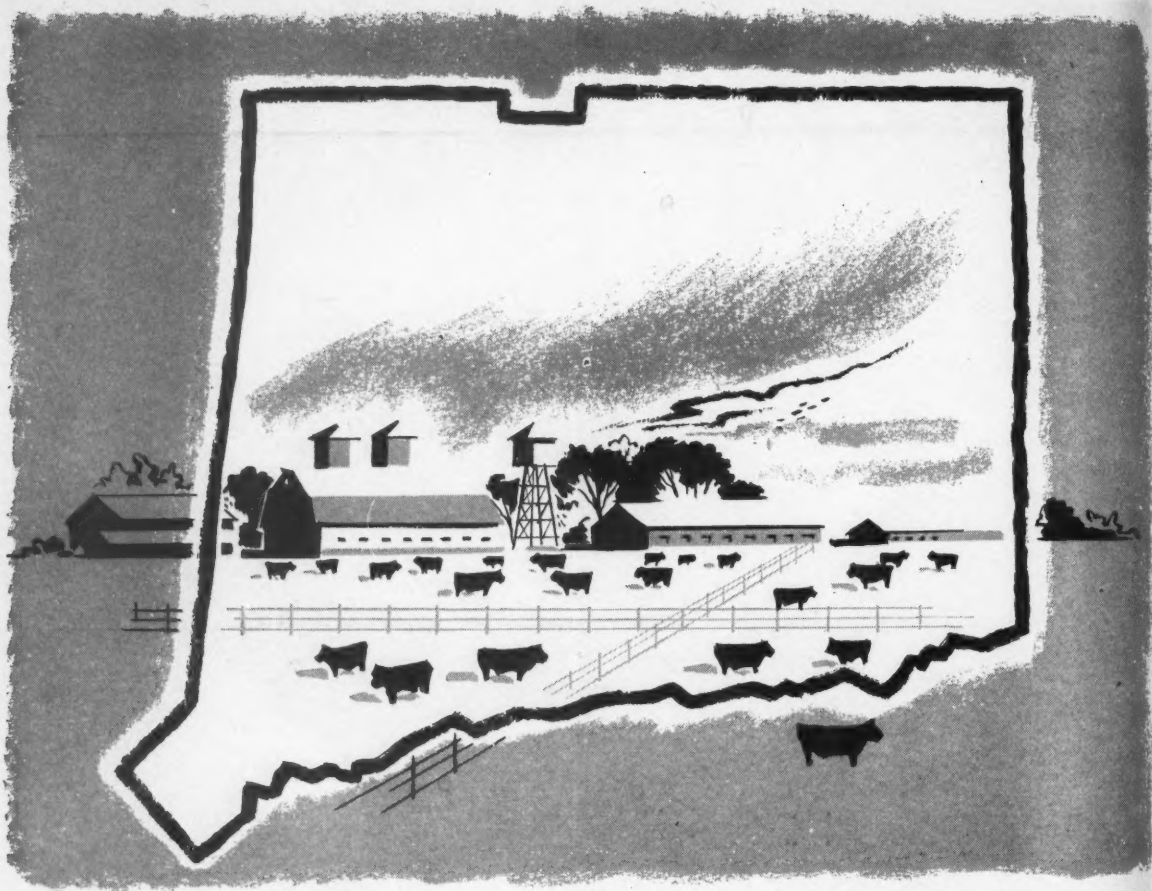
You, too, can give luncheon meats—and franks—extra protection and sales appeal by specifying vacuum packages made with "Mylar". For the names of Authorized Converters who supply vacuum packaging materials made with "Mylar", write to: E. I. du Pont de Nemours & Co. (Inc.), Wilmington 98, Delaware.

\*Du Pont's registered trademark for its brand of polyester film.



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## PROVISIONER

January 16, 1960

VOLUME 142 NO. 3

## Floating Customers

Tomorrow's customers for many meat processors may not be those of today, and probably will include even fewer of those of yesterday.

According to analyses made by *U.S. News and World Report* of what the 1960 census will show, the country's population will be 180,000,000, or almost 29,000,000 (19 per cent) greater than in 1950.

Since 1950 the companies supplying meat products to the Pacific states have gained 5,200,000 customers, a rise of 36 per cent, while those feeding the South Atlantic states have made a similar numerical gain (only 25 up percentagewise).

According to the analyses, the population has risen in all regions with the East North Central states showing the greatest numerical rise (7,200,000) and the East South Central states the smallest (500,000).

The number of mouths on farms and in rural areas shrank by about 1,000,000 during the decade, while the number of city and town dwellers rose by about 30,000,000.

With 56,000,000 Americans under 15 years of age—40 per cent more than in 1950—the group eating substantial quantities of meat should expand significantly during the next few years.

Analysis of these overall population trends, and of the trends and composition of population for specific areas, would appear to be a necessity for any progressive meat processing organization.

While a meat plant cannot move as casually as many Americans do, the processor who has expansion—or even maintenance of his present market position in mind—should study the new census figures when they are available.

## News and Views

**Lamb Grading** was embroiled this week in the same heated arguments that split the industry during the past year as a long list of witnesses appeared before the House agriculture committee to tell why the service should, or should not, be suspended for one year as proposed by the Department of Agriculture. "Too fat and wasteful," said those favoring the suspension, in describing animals that can qualify for the Prime and Choice grades. They complained that grading contributes nothing but higher costs to the industry and higher prices to consumers. Suspension of grading would be "a step backward," declared those who want the service continued. Consumers need objective standards to determine meat quality, they testified, and federal grading also is vital to small packers in competing with large firms. Assistant Secretary of Agriculture Clarence L. Miller reviewed the events of the past year that led the USDA to propose revised standards and, when the proposed revision met widespread objections, to decide on suspension. He said USDA still hopes to work out an agreement among producers and packers to continue the program before the suspension goes into effect February 4. Agriculture committee chairman Harold Cooley (D-N.C.) urged the USDA to give the revised standards a trial.

**Two Industry** conventions, the 40th annual meeting of the Meat Packers Council of Canada and the 14th annual meeting of the Western States Meat Packers Association, will take place next month. The Canadian meeting, set for Tuesday and Wednesday, February 9-10, at the Royal Alexandra Hotel in Winnipeg, will open with a discussion of the current livestock situation and outlook in Canada and the United States by R. K. Bennett of the Canada Department of Agriculture, Ottawa, and J. Russell Ives of the American Meat Institute, Chicago. "The Improving and Expanding of Markets for Livestock and Meat" will be the theme of the Tuesday afternoon session, with a producer, a retailer and a packer as speakers. Max O. Cullen, assistant general manager of the National Live Stock and Meat Board, Chicago, also will discuss national meat promotion programs at that session. Speaker at the annual dinner Tuesday evening will be Dr. Herrell DeGraff, Babcock professor of food economics at Cornell University, Ithaca, N. Y. Among Wednesday morning speakers will be Dr. G. F. Clarke, director of the research division of Canada Packers, Ltd., Toronto, who will discuss "Humane Slaughter Developments," and F. P. Schneider, jr., and H. G. Schneider, both of J. M. Schneider, Ltd., Kitchener, Ont., whose topic will be "New Developments in Meat Packaging Materials and Equipment."

A talk on "New Labor Laws and Your Labor Relations for 1960" will open the WSMFA convention Wednesday afternoon, February 17, at the Sheraton-Palace Hotel, San Francisco. The meeting will conclude with a sausage session Saturday afternoon, February 20. The four days of sessions will feature such topics as "Tight Money and the Meat Industry," "Our Shrinking Market for Tallow and Grease and What Must Be Done About It" and "Applying the Humane Slaughter Regulations."

**Motions Of** the Western States Meat Packers Association and the Texas Independent Meat Packers Association for leave to file briefs and be heard in oral argument in the packers' consent decree case were granted last week by Judge Julius Hoffman of U. S. District Court in Chicago as rebuttal testimony was completed by the three packers seeking modification of the decree. The two associations oppose relief. Briefs in behalf of the packers are to be filed by February 23 and the government's brief by March 31. The petitioners then will have until April 29 to file reply briefs.



# Kingan Uses Closed Circuit TV, Intercom System and Stoppage Indicators to Coordinate and Maintain Flow of Hogs Over Two Long Slaughtering Lines



A closed circuit TV system provides the control needed to regulate the movement of hogs during the first phase of a large scale slaughtering-dressing operation at the Kingan division plant of Hygrade Food Products Corp. in Indianapolis. The television system scans the 1,200 head per hour dual slaughter arrangement from the infeed of the immobilizers to the incline conveyors feeding the two U-bar Boss dehairing machines.

Adoption of the system was a matter of necessity, reports T. T. Sinclair, vice president and general manager. With the immobilizing equipment, which was installed at the Kingan division to bring this major hog dressing plant into compliance with the federal humane slaughter law, a hog is committed to continuous dressing operations once he enters the immobilizer. He must be stuck and bled while he is anesthetized as the system has no

provision for reviving and rerouting the hog through the CO<sub>2</sub> immobilizer. The old system afforded a certain amount of lead-lag time on the bleeding rail since a reasonable number of hogs could be held there for short intervals with no difficulty. Equally important, the older layout permitted visual control. The various operations were near each other and employees and supervisors could judge the pace accordingly, says Sinclair.

With adoption of new equipment, one of two such installations in the country, a problem of communication was added. To house the different parts of the humane slaughtering system, which includes an Anco hold down bleeding conveyor, major changes had to be made in the plant layout. The distance between the infeed of the immobilizer chamber and the discharge chute of the dehairing machine is now 500 ft. and with two floors difference in level.

Communication between the various stations no longer is easy, comments Sinclair. It takes a man several minutes to travel from one end of the system to the other. At the same time, the need for coordination is even greater and the size of the operation requires a continuous flow of hogs for economical performance.

Once the humane hog slaughtering line had been placed in operation, management tried to solve the communication problem. Runners, bells, signal lights—all were used with only a moderate degree of success, declares Sinclair. Hogs would be going into the scalding tub when there was no room for them on the dressing line and, on the other hand, costly gaps would occur in the flow of hogs to the plant's dressing area.

R. J. Gunderson, vice president of operations, suggested the investigation of a closed television system for observing operations and ex-





**LEFT:** Four closed circuit TV receivers in the control tower keep the coordinator informed on how work is proceeding at four critical points on the Indianapolis plant's twin immobilizing-slaughtering-scalding lines.

**BELOW:** The TV cameras scan the following critical areas:

1. The infeed chutes of the twin CO<sub>2</sub> hog immobilizers.
2. The discharge ends of the immobilizers, the sticking operation and the beginning of the prone bleed.
3. The discharge end of the scalding tubs and the infeed of the dehairing machines.
4. The cold water preconditioning tubs (actually third camera in the line). The camera is shown mounted at the ceiling with its housing supplied with outside air through tubing.



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16, 1960

pediting communications. The suggestion was passed on to George F. Harrington, development engineer, for evaluation in terms of equipment, costs, etc. A preliminary study made by a committee consisting of Harrington, Ralph Triller, assistant plant manager, and Earl Murphy, plant operations manager, Sinclair and Gunderson, indicated the plan was practical and Harrington began to design a suitable closed television system that would meet the plant's needs. In this work he was assisted by engineers from Private Television Svstems, Inc., Indianapolis, who installed the system.

In studying the operations, the investigating group noted that the critical areas were: the infeed into the immobilizer, the sticking station, the hot water scalding vat, the dehairing machine, the gambrel table and the pickup station of the main dressing conveyors.

The Kingan hog dressing line is a

two-conveyor system all the way to the cooler assignment area from which the dressed hogs are directed to the proper chill coolers.

There are several break points in the overall operation at which hogs in various stages of processing can be held for short periods with no danger of damaging the product. Specifically, these are the holding pens feeding the immobilizers, the cold water tub and transfer conveyor, and the storage section of the gambrel discharge conveyor. The last-named accumulation area is one which is kept filled with dehaired hogs to be fed into the dressing conveyor proper.

Equally important, the stages of "no return" are the immobilizer chamber and the scalding vat. Once the hog enters either of these two pieces of equipment, it must be processed until the next normal break point.

The closed circuit system designed

by Harrington visually reports the flow conditions at the critical and break areas. Viewing the operations at the critical non-return stages, along with those at the two storage areas, the control coordinator is able to regulate the flow so that hogs arrive in an uninterrupted pace at the incline feeding the two dressing conveyors.

The system consists of four cameras that observe specific areas in a fixed manner, four companion monitors and a public address system. Harrington notes that the cameras do not sweep areas but view a predetermined section. The companion monitors in the control tower present the picture of the situation at these four stations. The control tower is a new addition constructed on the killing floor at a point adjacent to the gambrel conveyor. Through its glass panels the operator views the gambreling operation, the incline conveyor feeding into the dressing

line, the singeing and polishing stations and the initial phases of the dressing operation.

Along with the four monitors showing the flow of hogs through the initial slaughtering phases, the control coordinator has a two-way public address system that reaches 12 points in the dressing operation, as well as a 40-station stoppage indicator covering the key positions on the dressing lines.

The four cameras observe the following positions:

1. The infeed to the immobilizer chambers.
2. The discharge of the immobilizers and the beginning of the prone holddown bleeding conveyors.
3. The cold water preconditioning tubs.
4. The incline conveyors feeding the dehairing machines.

In each instance the camera is mounted above and midway between the two lines so it observes both lines in its fixed field.

Camera two, the one trained on the discharge from the immobilizing chambers and the beginning of the prone bleeding conveyors, scans the flow of anesthetized hogs. The immobilizing chambers' conveyors cannot be stopped while any animals are in them since they would die from prolonged exposure to CO<sub>2</sub> and would be condemned by the MID inspectors.

The housings and the mountings for the cameras, which are industrial Philco units, were designed by Harrington. The cameras are ventilated with a forced draft sweeping the



CONTROL tower operator Irvin W. Suddith depresses "talk" button on intercom as he observes flow of hogs on camera screen at Kingan plant.

lens in the manner of a windshield defroster. Air for camera positions one and two is inside air that is filtered and then blown into the camera housing to cool the units. The air must be filtered to prevent dust from entering the housing.

Cameras in positions three and four, which are located in moisture-laden air over the scalding tubs and the dehairing machines, are ventilated with outside air which also is filtered. A thermostat controls the fan motor which will operate only when the temperature in the camera housing is 100° F. Harrington reports that the TV cameras require cool operating temperatures.

The views taken by the cameras are projected continuously during slaughter on the four monitors

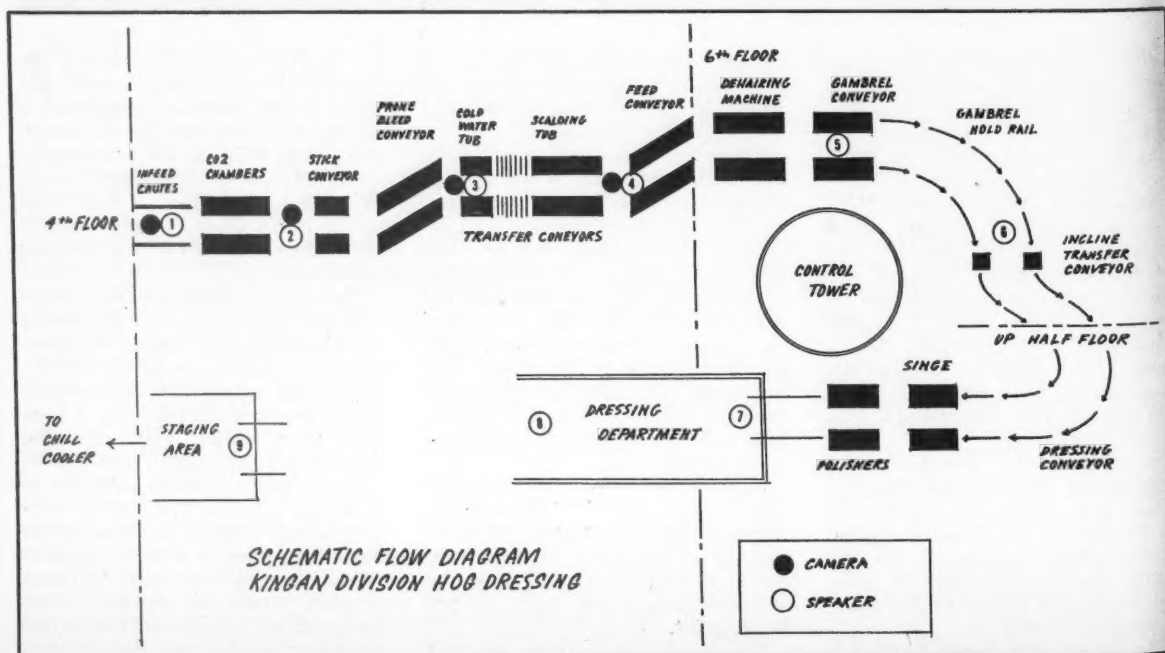
housed in the coordinating tower. The power supply and camera control components are Philco industrial television equipment, while the monitors carry the name of Conrac. Each unit is equipped with a motor-driven cooling fan.

Two operators (William Weston and Irvin W. Suddith), who are familiar with this phase of the operations act as coordinators and supervisors. Two men were trained for the job to provide depth, Harrington says. The coordinator has all the visual information he needs to direct the flow through the first phases of the slaughtering, i.e., from immobilizer infeeding to the incline conveyor feeding the dehaired hogs to the main dressing lines.

The stoppage indicators for the main dressing line always warn him of any lag there that might require a slowdown in the initial dressing steps. He can tell at a glance the number of hogs on the gambrel accumulator rail and the number in the tubs. If a stoppage indicator flashes for a station number that might foreshadow a major shutdown, the coordinator can call with his public address system to two points on the dressing floor at which supervisors are stationed. When he knows the nature of the stoppage, he can plan an intelligent cutback in flow, if this is needed.

The main advantage gained from the TV system has been the elimination of the lag in communication, says Sinclair. Whereas before, by the time information was transmit-

[Continued on page 32]





LEFT: Distributor Robert Charlton discusses product line with Ralph Cutillo, president. Both men are lieutenant commanders in same naval reserve unit. RIGHT: G. P.



Remillard, one of two naval reserve driver salesmen employed by the company, checks his route tickets in front of the new Rhode Island frozen meat specialty plant.

## Processor Urges Open Display of Frozen Meat

ANY man who can walk away from seven plane wrecks must be lucky, so I decided to become his distributor," is the explanation given by Robert E. Charlton for joining forces with Ralph Cutillo, president of the new Rite Portion Meat Co. of Providence, R. I. The two men, who are lieutenant commanders in the naval reserve, met during training periods and swapped World War II and Korean War experiences.

Several months ago when Cutillo, who had 11 years' experience in packinghouse sales work with a na-

that time were in the grocery business for 15 years.

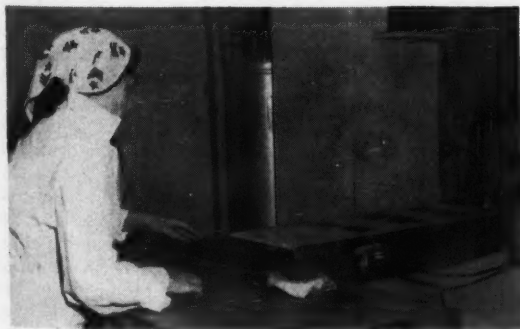
The new plant manufactures 19 frozen portion control meat items, including pepper, mushroom and breaded steaks. These products are prepared in 2- to 8-oz. sizes with the 3-oz. size being the favorite.

The young company has met with remarkable success, according to Cutillo, and part of this success is attributed to the use of novel sales approaches. For example, in a joint sales effort with a local vegetable processor packaging various salads, the frozen meat products and salads

are merchandised as companion items. This combination is attractive to the retailer since it enables him to move two good markup items, and to the housewife who is looking for "the makings" of a convenience meal. The meal can be prepared by the housewife during coffee-making time.

The company is also promoting the idea of selling frozen meat in the fresh meat show case. Since all the prepared products have individual sheet liners, it is suggested that the retailer remove them from the shipping carton and display them as open items. The meat products are sharp frozen and there is virtually no thawing in a refrigerated case during a normal selling period. Furthermore, the firm's special processing technique precludes any drip if the meat should thaw slightly, reports Cutillo.

[Continued on page 21]



FROZEN tempered red meat logs are thinly sliced for the sandwich steaks and the steaks are wrapped in Saran.



tional company, told Charlton of his plans to start his own frozen meat specialty organization, Charlton was interested and became its first distributor.

Other principals in the new federally inspected company are Henry Gemma, vice president, and Al Gemma, secretary. The Gemma brothers operated an Italian sausage specialty kitchen for 13 years and prior to

ARRANGEMENT streamlines the preparation of mechanically-tendered patties since product movement between patty forming and tenderizing machines is conveyORIZED.



## First AMI Sales Training Workshop Set For Boston Next Month; Seven to Follow

The first of this year's sales managers' training workshops sponsored by the American Meat Institute will be held February 19 and 20 at Bradford Hotel, Boston.

This program, planned under the direction of the newly activated AMI sales and merchandising committee, has been greatly expanded from the preceding two years.

Tentative locations and dates of later workshops are: New York, February 26 and 27; Columbus, March 11 and 12; Atlanta, March 18 and 19; Chicago, March 25 and 26; Omaha, April 8 and 9; San Francisco, April 29 and 30, and Dallas, May 6 and 7.

Overall theme for this year's program is "Practical Profitability." Principal subjects under study at each workshop will be selling feature items, planning promotions, selling more items per order and selling for profit.

The charge for each two-day session will be \$290, assuming that total enrollment in the eight meetings reaches 250. If a greater number enroll, a rebate will be made.

Each sales manager will receive material for conducting four meetings of 20 salesmen, including props for each meeting as well as pre-meeting and post-meeting material. The fee will also include the cost of luncheon for the two days.

Nearly 200 sales managers, representing more than 100 companies, have taken part in previous programs of the last two years. Participants have included all types of meat operations—large and small packers, sausage manufacturers, meat canners, wholesalers, hotel and restaurant suppliers and others.

The sales training firm of Kielty, Dechert and Hampe, Inc., will conduct the program. Subject matter will include advanced discussions of topics covered basically at meetings of past years, as well as much new material. However, attendance at previous workshops is not necessary for active participation in the 1960 program.

"This is a program which should prove valuable to every man in our industry who manages or supervises salesmen," commented AMI president Homer R. Davison. "Since the first program was held in 1958, and especially since the second, conducted last year, the industry has enjoyed a period of improved earnings. There are some who earnestly believe that these programs have

contributed to better profits. It was certainly intended that they should."

For further information, contact John H. Moninger, director of AMI special services, or a member of the Institute's sales and merchandising committee.

Members of the AMI sales and merchandising committee are:

E. Guy Barratt, director of sales, Peet Packing Co.; John R. Bradley, president, Agar Packing Co.; John W. Christian, vice president, The Cudahy Packing Co.; Richard Eckrich, vice president, Peter Eckrich & Sons, Inc.; Robert T. Foster, vice president, John Morrell & Co.; Albert F. Goetze, sr., president, Albert F. Goetze, Inc.; L. B. Harvard, vice president, Sunnyland Packing Co.; C. O. Hinsdale, executive vice president, Balentine Packing Co.; W. W. Jennings, vice president, The Rath Packing Co.; Earl T. Jones, business manager, Jesse Jones Sausage Co.; Joseph C. Jordan, general manager and vice president, Jordan's Ready-To-Eat Meats, Inc.;

B. J. Killian, executive vice president of the Field Packing Company.

E. W. Kneip, president, E. W. Kneip, Inc.; Sidney A. Lang, president, Columbia Packing Co.; Arthur Lavin, vice president, Sugardale Provision Co.; Joseph Lay, vice president, Lay Packing Co.; Arthur B. Maurer, president, Maurer-Neuer, Inc.; Gottfried O. Mayer, executive vice president, Oscar Mayer & Co.; C. R. Musser, vice president, Wilson & Co., Inc.; Lorenz Neuhoff, jr., president, Valleydale Packers, Inc.; George L. Eskell, sales promotion manager, Peters Meat Products, Inc.; Herbert Rumsey, jr., executive vice president, Tobin Packing Co., Inc.; Arthur Sigman, president, Sigman Meat Company, Inc.; J. Arthur Silberhorn, vice president, E. Kahn's Sons Co.; Edward J. Slotkin, executive vice president, Hygrade Food Products Corp.; John Krey Stephens, vice president, Krey Packing Co.; M. B. Thompson, executive vice president, Geo. A. Hormel & Co.; F. J. Townley, vice president, Swift & Company; M. E. Turner, executive vice president, Stark, Wetzel & Co., Inc., and L. S. Vincent, director of sales distribution, C. A. Durr Packing Co.

## Morrell Reports Record High Sales, Net for 1959 and Predicts 1960 Boost from New Acquisitions

John Morrell & Co., Chicago, which had record high sales and earnings in the fiscal year ended October 31, 1959, expects new acquisitions to increase sales by another \$65,000,000 to \$70,000,000 in the current year, W. W. McCallum, president, said in the annual report to shareholders.



W. McCALLUM

The 1959 sales of \$436,315,469 yielded net earnings of \$6,143,237, equal to \$7.10 per share or more than 1.4¢ per sales dollar. This compares with 1958 sales of \$401,684,903 and earnings of \$2,313,186, equal to \$2.80 per share or approximately .055¢ per sales dollar.

New acquisitions include Hunter Packing Co., East St. Louis, Ill., which was purchased for approximately \$1,850,000 in cash, effective November 28, the report disclosed. Plans to buy Hunter were revealed by Morrell in October, but the company announced later that the transaction had been postponed pending

a review by the Department of Justice. The East St. Louis firm slaughters hogs and produces pork products. Morrell plans to continue use of the Hunter brand name.

Morrell also plans to acquire all outstanding shares in Foxbilt, Inc., Des Moines, in which it has held an investment for some time, McCallum said. Holders of approximately 80 per cent of Foxbilt shares have agreed to the transaction, involving an exchange of stock. Consummation is dependent upon a registration statement, to be filed next month with the Securities and Exchange Commission, becoming effective. The Des Moines firm manufactures feed products, produces hybrid chickens and leases meat-type sows and boars to hog producers.

During fiscal 1959, Morrell purchased Saratoga Meat Products Co. and Scott Petersen & Co., both Chicago sausage concerns; Tom Sawyer Meat Products, Inc., Minneapolis sausage firm, and Illinois Meat Co., Chicago hog slaughterer and meat canner. Morrell also bought the dog food production equipment of the Key Brands plant in Los Angeles and entered into a five-year lease, with option for extension, on build-



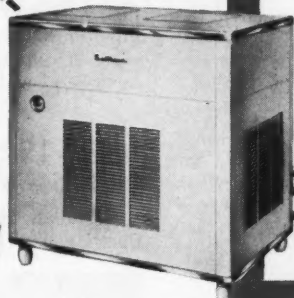


Model DF-4

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per  
day...

to  
**4,500  
LBS.**  
per day!

Model SF-8



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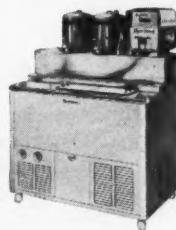
Shown above are the smallest and the largest... and there are many models in between!

**MODEL DF-4** (left) makes up to 4 lbs. per hour (or up to 100 lbs. per day) of famous SCOTSMAN *Super Flakes*... stores up to 35 lbs. in its own stainless steel bin.

**MODEL SF-8** (right) is SCOTSMAN's giant capacity *Super Flaker* that makes up to 4,500 lbs. per day... gives you a continuous flow of perfect SCOTSMAN ice flakes into the storage bin installation of your choice.



Model SD-1 mounts two soft drink dispenser heads... makes up to 350 lbs. of *Super Flakes* daily.



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**IN ADDITION**, SCOTSMAN now has *two* models of its Combination Ice Machine and Drink Dispenser... with ice making capacities of either 350 or 550 lbs. of ice flakes per day, and mounting either two or three standard one gallon dispenser heads.

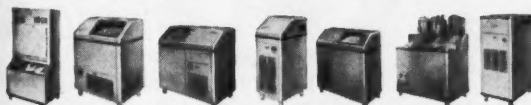
Both of these amazing models, which give you *both* ice and iced drinks from the *same* machine, are illustrated at left.

**SO REMEMBER**... if you use flaked ice *at all* in your business... even as little as a few pounds per hour or as much as 2¼ tons per day... only SCOTSMAN has all the models to fit all your needs exactly! See them today at your nearby home area Ice Machine Specialist... your SCOTSMAN Dealer or Distributor.

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Queen Products Division, King-Seely Corporation  
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EXPORT OFFICE: 15 Williams St., New York, N. Y.

ing facilities. The plant had been producing Morrell's Red Heart dog food under contract.

The Saratoga operation, displaced by a highway construction program, has been established in Morrell's Jackson blvd. plant in Chicago, which had been closed since October, 1957, McCallum said. The Scott Petersen operation is to be moved to that location this month and the old plant will be offered for sale.

The Tom Sawyer plant also is to be acquired by Minnesota state highway authorities, McCallum said. Morrell has obtained an option to

acquire new property in the same general area as the Tom Sawyer plant and plans to consolidate the Morrell St. Paul and Minneapolis branches with the sausage operation.

Despite expenditures of \$3,810,000 for property, plant and equipment during the 1959 year, Morrell had a net increase of \$5,150,000 in working capital, McCallum reported. Net working capital was \$24,450,000 at the year's end, and the ratio of current assets to current liabilities was 2.22 to 1 at that time.

Morrell paid 65¢ per share in cash dividends during fiscal 1959 and in

June paid a 2 per cent stock dividend. On December 19 a 25 per cent stock split was declared, payable February 15, 1960, to shareholders of record January 22. This will result in the issuance of one additional share for each four shares now outstanding.

Commenting on the outlook for 1960, McCallum said operating results for the first nine weeks of the new fiscal year have been favorable and declared that "our continued efforts to improve operating efficiencies and to increase the sale of consumer identified products, coupled with a return from our new acquisitions, should enable our company to show a satisfactory profit for the year 1960."

### Tobin 1959 Net Is Up; 1960 Seen as 'Best Year'

Although dollar sales of Tobin Packing Co., Inc., Rochester, N. Y., decreased slightly in the fiscal year ended October 31, 1959, due to lower prices throughout most of the year, net earnings showed a small gain over the previous year. The 1959 earnings



F. M. TOBIN

amounted to \$1,646,911, equal to \$1.93 per share or 2.16¢ per sales dollar, compared to the previous year's \$1,619,255, equal to \$1.90 per share or 2.07¢ per sales dollar, F. M. Tobin, president, reported to shareholders.

Dollar sales in fiscal 1959 declined 2.6 per cent to \$76,255,904 from \$78,316,661 in the 1958 year. Sales tonnage, however, increased 6.5 per cent to 172,983,261 lbs. in the latest period from 162,375,699 lbs. a year earlier, Tobin said. Net earnings per pound of product sold amounted to 0.95¢ in 1959, against 0.99¢ per pound in the prior year.

Pointing out the new Buffalo, N. Y., plant of A. Szelagowski & Son, Inc., wholly-owned Tobin subsidiary, was completed at a cost of \$1,845,235 and put into operation on March 31, 1959, Tobin commented: "The new plant has a capacity to increase the business two to three times, and we are expecting very good results for 1960."

The president also reported that good progress has been made in gradually changing the Tobin "Arpeko" trade name to "First Prize," denoting quality, and it has helped business at the Rochester plant, just



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John Morrell & Co., General Offices, Chicago, Ill.



as it has proved successful at the company's plant in Albany, N. Y.

"Our business and profits have been showing a very good increase in recent months," Tobin said, "and we expect 1960 to be our best year. Indications are that we will have a

good supply of livestock throughout the year. With the increase in population, reasonable meat prices and good business conditions, the buying power of the consuming public should make good business and profits for the meat industry."

## Wilson Reports 23% Increase in Earnings for '59 Despite Lower Dollar Sales and Labor Trouble

Consolidated net earnings of Wilson & Co., Inc., Chicago, and its domestic subsidiaries increased 23 per cent in the fiscal year ended October 31, 1959, compared with results for fiscal 1958, despite lower dollar sales and a series of costly disruptions of operations by union



J. D. COONEY

members in the last half of the 1959 period, president James D. Cooney disclosed this week in the annual report to shareholders.

The 1959 earnings amounted to \$9,565,396, equal to 1.5¢ per sales dollar or \$3.88 per common share after deducting dividends paid on preferred stock. This compares with fiscal 1958 earnings of \$7,760,991, equal to 1.1¢ per sales dollar or \$3.10 per common share. The 1959 profit includes \$1,175,594 in dividends received from foreign subsidiaries, slightly under the \$1,189,432 received in 1958.

Total domestic sales declined to \$655,516,105 in the 1959 period from \$683,671,204 a year earlier. Principal factors responsible for the decline were lower price levels for meat and meat products and one less week in the latest year, Cooney explained.

The company's domestic working capital amounted to \$68,189,223 at the end of fiscal 1959, an increase of \$3,609,490 during the year. The ratio of current assets to current liabilities at the year's end was 3.81 to 1.

The food units of the company contributed substantially to the improved results, Cooney said, with several processed meat divisions making significant contributions primarily as a result of continued emphasis on product quality and merchandising.

"In our fresh meat operations, the lamb division had an excellent year," the Wilson president reported. "Only in the case of the beef and veal divisions did results suffer in comparison with a year earlier; these operations were handicapped by a reduction in slaughter supplies."

Net results of the company's non-food units continued profitable and showed improvement over 1958.

Plant and equipment expenditures during fiscal 1959 amounted to \$3,878,472, against \$2,843,969 in the year-earlier period. Reporting on current improvements, Cooney said:

"Major construction work at the company's Cedar Rapids plant will be completed early in 1960, providing new facilities for the production of canned meats, sausage and sliced bacon, and a new pork carcass chill room. A construction project started at our Kansas City packing plant during the past year, to be completed by mid-1960, will provide new beef coolers and space and equipment for beef boning and fabricating of beef cuts.

"Work is currently in progress at our Oklahoma City meat packing plant on the construction of beef cooler facilities. This construction is the first stage of a long-term rebuilding and remodeling program that will modernize the slaughtering, processing, chilling and shipping facilities of the Oklahoma City plant. Another long-term improvement project that will soon be underway will provide modern on-the-rail beef dressing facilities at all of our major packing plants, which will increase substantially the efficiency of these operations."

The company also is continuing its program of upgrading its branded products in accordance with changing consumer preferences, Cooney said. Products placed on the market in the past year include a line of "new trim" canned hams and consumer-packaged Canadian style bacon, he reported.

Cooney reviewed the strike by the United Packinghouse Workers of America, AFL-CIO, which has been in progress at seven Wilson plants throughout the current fiscal year and emphasized: "Your company can continue to pay high wage rates and operate successfully in the future just so long as its management can control labor costs by maintaining the ability to direct the work force."

Noting that 1960 meat production in the U. S. may be about 28,000,000,-

000 lbs., equal to the 1956 record production, and consumer incomes are expected to reach new highs, the Wilson president concluded:

"In view of the outlook and with full cooperation of the men and women of the Wilson organization, we are confident that, notwithstanding the strike, the company will give a good account of itself in 1960."

## Armour's Improved Year Reflects Brand Emphasis

While Armour and Company, Chicago, "will always be in the fresh meat business, we believe that much of the company's future lies in our ability to take meat, poultry and other raw materials of our business and convert them into cooked, canned, sliced or otherwise processed and packaged convenience food items for the American home and for the institutional buyer," William Wood Prince, president, said this week in the annual report to shareholders.

Closing of unprofitable packing plants at Chicago and five other sites during the 1959 fiscal year has increased substantially the proportion of Armour-produced pork and beef being processed by the company, Prince said. Despite the reduced capacity, Armour still could increase its slaughter by at least 50 per cent, he noted.

As announced earlier, the company's net earnings in the year ended October 31, 1959, increased to \$14,066,731, equal to \$2.73 a share or 0.75¢ per sales dollar, compared with fiscal 1958 earnings of \$5,559,542, equal to \$1.08 per share or 0.3¢ per sales dollar. Sales in the latest year totaled \$1,869,801,148, against \$1,850,428,524 in 1958.

Armour incurred extraordinary charges of \$43,787,589 through plant closings and other adjustments in the 1959 year, the report said. The sum was charged against earned surplus. The extraordinary charges, including adjustment of the financial basis of certain facilities to the same basis used for federal income tax purposes, will have the effect of practically eliminating federal income taxes for 1959.

About 40 per cent of Armour's pre-tax earnings came from food operations, which account for 60 per cent of the company's assets, Prince explained. The chemical division, accounting for 40 per cent of the assets, yielded 60 per cent of the earnings.

"Looking ahead," the Armour president said, "it is anticipated that the assets of the company will be divided into equal parts, as will the earnings."



## Rhode Island Processor

[Continued from page 15]

This selling plan employs the full impact of visual presentation since the frozen lean meat products have attractive color and some contain red peppers or mushrooms which give them additional eye appeal.

The firm employs two demonstrators who work in a selected store during the end-of-the-week shopping days. A series of menu display streamers is being planned for use by public feeders.

The firm's plant is a two-story structure with the fabricating and freezing facilities located on the ground floor and the offices, dry storage area, locker rooms, etc., on the second.

The main fabricating room is fitted with specialized equipment and in preparing mechanically tendered products the plant uses an arrangement devised by the superintendent. A stainless steel table is used to feed a Hollmatic patty forming machine. The patties are discharged onto a belt conveyor that feeds them into the mouth of a Hobart mechanical tenderizer. Since this machine is not hand-fed, the top housing has been removed and the mouth enlarged so that it can take the patties. The tendered patties are discharged onto a stainless steel mesh conveyor that transfers them to an incline belt conveyor from which the meat is removed and placed on stainless steel freezer trays by another operator.

The arrangement has eliminated several handling steps and the entire operation is paced by the Hollmatic unit, says Cutillo.

The room contains a U. S. slicing machine for the preparation of sandwich steaks. These are prepared from tempered frozen boneless beef logs which are sliced to the desired thickness and grouped in weight stacks. These groupings are hand wrapped in Saran. Other equipment includes a heavy duty U. S. slicer, a Berkel grinder, Boss mixer and another Hollmatic machine.

Breaded products are produced manually, but this operation will be mechanized as business expands. The frozen meat is hand dipped in the batter and placed on a drain rack. On removal it is rolled in the breading material and packed in 6-lb. cartons which are placed in fiberboard shipping containers and moved into the sharp freezer.

The company uses a special red pepper developed by H. P. Cannon for frozen meat fabrication, reports Cutillo, who comments that the pepper retains its color.

# Yankee Maid

Yankee Maid hams, from Bernard S. Pincus Co., Philadelphia, appear on store counters in immaculate, fresh yellow and red Paterson Trip-L-Wraps. These attractive wraps with their purity protection and grease and moisture resistance give a premium appearance to a premium product. Design and printing were provided by Paterson.



① The outside layer of Patapar® Luster Parchment has high wet strength and grease resistance. It is especially suited for bright colors and eye-catching designs, which are intensified by the special Paterson glossy coating.

② The snowy middle sheet of Paterson Custom Made soaks up any moisture or grease that gets around the inner wrap . . . yet remains invisible . . . will not show discoloration.

③ The inner wrap is a grease-proof barrier of Patapar Vegetable Parchment. No unattractive stains will be visible here when the ham is unwrapped.

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**BIOCHEMIST** Dr. Roman Kulwich sets newly installed radiation detector in motion at USDA's research center in Beltsville, Md. The 13,000-lb. detector, with two counters on the right, measures lean and fat content in meat by counting natural radiation impulses given off in greater amounts by muscle tissue.

## USDA Device Measures Lean-Fat Content in Meat by Radiation Count



**SCIENTIST** takes reading of radiation activity from counter to determine proportion of lean to fat in sample of meat. Machine, which measures gamma ray emissions from animal tissue, was developed for use by market quality research division of Agricultural Marketing Service.

**T**HE U.S. Department of Agriculture has announced installation by its Agricultural Marketing Service of a research device to measure lean and fat content in meat by counting the minute radiation impulses given off by animal tissue.

USDA says the machine, a new type of large-volume scintillation counter, is housed at its research center in Beltsville, Md. It was explained that the machine measures gamma ray emissions that occur naturally from the isotope potassium-40, which always has been present in minute amounts in animal

tissue. Since most of this isotope occurs in muscle tissue instead of fat, the number of impulses sent out gives an accurate measurement of the proportion of fat to lean meat.

The department reported that the 13,000-lb. detector was developed for use by the market quality research division, AMS, in its work of establishing more objective measurements of quality in food.

According to Dr. Calvin Golumbic of the marketing service, the machine might also be modified to help the meat industry achieve quality control in various meat products. He

said the device could be designed to reject automatically any piece of meat that had too much fat to be included in a given grade.

It was reported that an additional use for the new machine is to measure cesium-137, a product of nuclear fission, in animal tissue. USDA said this information is important in its job of calculating fallout contamination in food products.

The radiation counter was developed by Dr. Derek H. Pringle of Nuclear Enterprises (G.B.) Ltd., in Edinburgh, Scotland, to specifications prescribed by Dr. Roman Kulwich, who is in charge of the project for USDA's quality evaluation section. The British company was chosen for the job because of its leading role in the development and application of plastic scintillators which are an essential feature of the device.

One of the major advantages of the radiation counter, says Dr. Kulwich, is that, unlike a chemical analysis, it provides a nondestructive estimate of the lean and fat content of meat. At the same time, preliminary use of the machine has shown a degree of accuracy comparable with the chemical tests for potassium.

The present machine was designed to handle products up to 12 x 20 in., or about 70 lbs. of meat. Since it can give an accurate count of the radiation activity in about 20 minutes, a whole frozen cut, for example, could be measured for composition and returned to the freezer without danger of thawing.

The same design could be modified for use as a detector to measure fat in live animals, according to Dr. Kulwich. Such a detector would help breeders select the most desirable animals.

The equipment consists of two basic units: a 13,000-lb. detector and two counters, one to measure potassium and the other to measure cesium-137.

Meat is placed on a trough and sealed into a central well measuring 14 x 24 in. Radiation particles given off by the meat activate a plastic scintillator around the well which transforms the activity into faint light flashes.

The light flashes, in turn, are magnified by eight photomultipliers attached to the scintillator and then passed along to the counter in the form of electric impulses. The number of impulses in a given time is proportional to the amount of fat present in the meat.

The radiation counter will be used to provide basic data on potassium content in meat.



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• **USE IT IN YOUR PRODUCTION**  
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• *If you're not completely happy,*  
• *we'll give you a refund on*  
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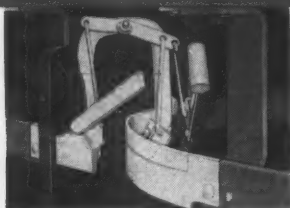
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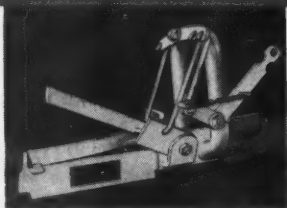
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For new plant layouts or to modernize old, look to LeFiell for overhead track switches to handle any switching problem with superior performance. LeFiell makes switches on an entirely new principle. LeFiell all-steel switches are designed to give smooth, positive operation whether automatic or by hand. There are models to fit either flat or round

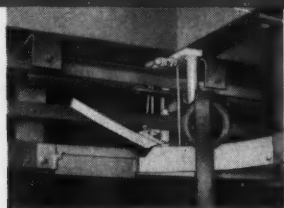
rails. The unique LeFiell design results in a tremendous saving in installation time — so great, in fact, that LeFiell switches frequently cost less installed than so-called "less expensive" switches. Select from various types to fit any track layout. Don't buy any switch until you check the features of the finest — LeFiell. Write today for full information.



**AUTOMATIC** — Entirely eliminates manual operation in gathering to common headrail. Approaching load actuates proper rail into position. No levers to pull, no stopping, no dropped loads.



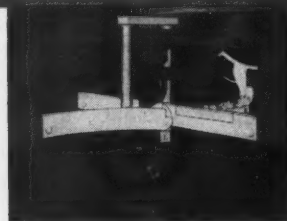
**AUTOMATIC with direction selector** — Handles back-switching either to or from straight or curved track, depending on position of lever, without necessitating manual switching.



**AUTOMATIC for drop-finger conveyor system** — No more hand switching, all switching time saved, no delay in feeding conveyor. Mechanism above conveyor chain — no jamming.



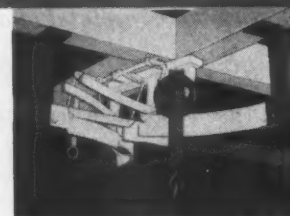
**GEAR-OPERATED** — Trouble-free and rugged. Switch is always fully closed or fully opened. Safety stop moves into place on one track as the other is opened, preventing dropped loads.



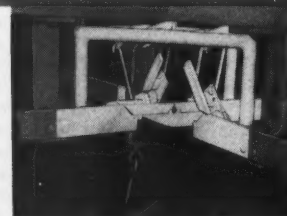
**GEAR-OPERATED for drop-finger conveyor system** — Built with extended heavy steel yoke which adequately clears conveyor chain and holds switch in permanent alignment.



**GEAR-OPERATED BLEEDING RAIL** — Same patented advantages as LeFiell Gear-Operated Switch. Made of heavier construction for use with  $\frac{1}{2}$ " or  $\frac{3}{8}$ " x 3" rail and 14" hangers.



**THREE-THROW** — Completely automatic when trolley approaches from any of three branch lines. Three-position operation handle directs traffic to any branch line. No dropped loads.



**AUTOMATIC CUT-THRU** — For tracks at right angles. No operating handle. No safety stops necessary with exclusive new LeFiell design. Completely automatic. Easy installation.



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IF IT'S A LEFIELL ALL-STEEL SWITCH IT'S THE FINEST!

# SWITCHES

**Features that make  
LeFIell Switches  
the best and most  
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## • PRE-BUILT TO FIT.

No curves to bend, no fitting required, no holes to line up, no corner blocks needed.

## • PERMANENT ALIGNMENT.

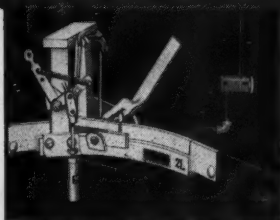
Exclusive heavy steel yoke holds point in rigid alignment vertically and horizontally. Nothing can break or get out of line.

## • ALL-STEEL CONSTRUCTION.

LeFIell switches never break or require maintenance. Made of tough, long-lasting steel, they are "good for the life of the track system."

## • EASY INSTALLATION.

You can actually save 75% installation time with LeFIell switches because only simple cutting of track ends is necessary. Three track hangers support switch and ends of track bolted into permanent alignment.



**SWITCH WITH REMOTE CONTROL MECHANISM** - Has air-operated cylinder controlled by push-pull button mounted in any convenient place. Bleeding rail and other LeFIell switches can be supplied with this remote control feature. Electrical control also available.

## Forged Steel Track Hangers

Sturdy single heel-type, made of  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " steel. Stocked in 9", 10 $\frac{1}{2}$ ", 11" and 12" sizes. Slotted hole directly above track for bolting to beam, and three  $\frac{3}{8}$ " holes for mounting track. Also available for flat and round bleeding rails. A better hanger at a better price.

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## Chicago Port District To Construct Tank Farm

The Chicago Regional Port district soon will begin construction of the first stage of a multi-million dollar tank farm to expedite handling of bulk liquid lard, tallow, grease and other liquid export products which have increased in importance since the opening of the St. Lawrence Seaway last year.

Surrounded by water on three sides, the commercial tank farm will cover approximately 180 acres on the east side of Lake Calumet. District officials have indicated that the farm, when completed, is expected to handle 5,000 tons of product in about 10 hours.

The project's first stage, which is expected to cost nearly \$5,000,000 (for dredging, docks, etc.), will be completed within 12 to 18 months after construction has begun. The overall facility will take several years to complete.

Plans for the first stage have been finalized and money has been procured, but ordinance endorsement is needed before construction is started, according to Chicago port district officials, who foresee final approval within a few months. When completed, the farm will handle barges and deep water vessels, as well as trucks and rail tankers.

## Research Raises Hope of Effective Grub Control

Reporting on an experiment in grub control by Swift & Company scientists at the recent 51st annual meeting of the American Society of Animal Production in Chicago's Sherman Hotel, researchers said results indicated that practical control of hide losses attributable to grub damage is possible.

Reported at the meeting by researchers D. L. Staheli, R. H. Hartman and L. H. Horn, the experiment involved the effect of two systemic grubicides—Chemargro's Co-Ral and Dow's Trolene bolus—on 150 head of Kansas yearling steers.

According to the results, the control (untreated) lot of 50 head showed 89 per cent affected with grubs, with five or more grubs per head of those affected. Treated cattle in both lots of 50 head each showed only 4 per cent to be infested with five or more grubs per head of those affected.

Another way of telling the results is by actual count. In the control lot, 50 head averaged 13 grubs each for a total of 650 grubs, or in terms of hides, 650 potential holes. In the lot treated with Co-Ral spray, the 50

head had an average incidence of .9 grubs, or a total of 45 grubs; the 50 head given the Trolene bolus treatment had an average of 1.2 grubs, or a total of 60 grubs.

Counting a hole for each grub, 50 hides from the control lot would have 650 perforations, averaging 13 holes per hide. And the 100 hides from the two control lots would have 105 holes, or just over one hole per hide. Of the 50 control cattle, 45 head had grubs; of the 100 treated cattle, only four were infested.

All cattle were fed the same standard fattening ration of cracked corn, chopped alfalfa hay, molasses and soybean oil meal and were implanted with 36 mg. of diethylstilbestrol. Differences in daily gain for the different lots were not significant, according to the researchers.

## Forum Lists Sessions On Livestock Marketing

Special sessions for persons interested in livestock marketing have been announced for the University of Illinois agricultural industries forum on Tuesday and Wednesday, February 2 and 3, 1960. M. B. Kirtley, livestock program chairman, reports that these sessions are designed to interest all businessmen engaged in any phase of livestock marketing.

On Tuesday afternoon N. L. Chaplicki, vice president of National Food Stores, Chicago, will report on "Changing Patterns of Meat Distribution." H. B. Arthur, chief economist for Swift & Company, Chicago, is scheduled to discuss "The Changing Market Patterns in the Meat Packing Industry."

On the other side of the livestock picture, Charles Vetzler of Phoenix, Ariz., operator of Lizard Acres Feedlots, will describe western feedlot operations. Tuesday evening's schedule calls for Secretary of Agriculture Ezra Taft Benson to address the forum on "The Role of Government in Business and Agriculture."

A panel of livestock market officials, representing terminal markets, auctions, country buyers and cooperative marketing organizations, will discuss changes in livestock marketings on Wednesday. Complete programs and reservation forms can be obtained from the Department of Agricultural Economics, University of Illinois, Urbana, Ill.

## Financial Notes

The board of directors of Marhofer Packing Co., Inc., Muncie, Ind., has declared a dividend of 50¢ per common share, payable January 1 to shareholders of record on December 26.

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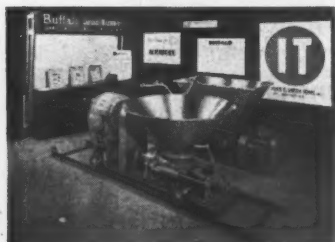
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## *Emulsifier* "100"

—cuts meat in *suspension* by a continuous process...does *not* mash or destroy cell structure...is an *emulsifier* and *not* a mill...produces highest quality products with longest shelf life.



### THE HIT OF THE SHOW...

*the answer to automated quality sausage production*

**TRIBUTE TO BUFFALO ENGINEERING**—The orders placed for these new machines emphasize the well-placed confidence of meat packers in the engineering and manufacturing abilities of the Buffalo organization to meet the requirements for automation in the packing house and allied fields.



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## the new **Buffalo** *Continuous Filler*

— the connecting link in automation between the Buffalo Continuous Emulsifier "100" and the finished product...completely eliminates weight variations common with other machines due to pulsations and air cavitation. Handles all products...has many applications.

### SEND FOR COMPLETE DETAILS TODAY...

Bulletin 1 describes the Buffalo Continuous Emulsifier "100". Send for a copy.

Bulletin 2 describes the Buffalo Continuous Filler. Send for a copy.



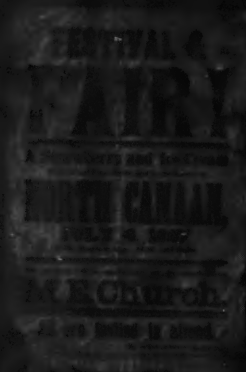
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*machines you can depend on*

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THE NATIONAL PROVISIONER, JANUARY 16, 1960

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Season your fresh pork sausages to mouth watering perfection. Heller's natural spice and semi-soluble formulas provide every desired variation.

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Choose from blends of tangy Heller formulas—for that delicious, farm-fresh flavor in all your smoked, country style pork sausages.

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... TO GIVE YOU GREATER PROFITS

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Want to improve the flavor of your tenderized steaks? Let Custom help you do this. Custom tenderizers add no off-flavor to meats.

Custom Patty Binder is another product that has become invaluable to portion control programs everywhere. Especially compounded to produce a firm yet tender and juicy patty, this complete binder works perfectly in patty machines. You

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THE NATIONAL PROVISIONER, JANUARY 16, 1960

# USDA Seeks More Data on Humane Slaughter

Researchers Hiner and Sperring tell advisory committee why prompt dispatch is necessary after immobilization and describe stunner effect on skulls of hogs.

**E**MPHASIS has been placed on the problems of the small packers in U. S. Department of Agriculture research on humane slaughter of hogs, according to the report made by Richard L. Hiner and Doris D. Sperring of the USDA Agricultural Research Service, in reporting to Secretary Benson's humane slaughter advisory committee.

Several stunning instruments have been procured and used in tests on hogs, cattle, and sheep at the Agricultural Research Center at Beltsville, Md. Experience there indicates that most instruments now on the market are effective in producing instantaneous insensibility, if the proper powder load and operating conditions are observed.

The first problem encountered, and one that will require considerable thought and experimentation, is the development of an efficient procedure or method for delivering practical numbers of unexcited animals to the immobilizing area. Apparently, it is not practical to crowd a number of hogs into a small area and stun each before dispatching or hoisting. Present information and observations point toward a moving platform of some length that will deliver the hogs singly to an immobilizing area or pen. The type of restraining pen needs study, especially with respect to the extent it is desirable to restrain animals at the time of immobilizing.

After the animal has been immobilized, the problems of prompt handling and dispatching are of critical importance. This is brought about by two undesirable features that are important from both meat quality and economic standpoints. The first is the reflex action that occurs after immobilizing. Present information indicates that up to about eight seconds after immobilizing, there is little or no thrashing. This was found to be true in tests, regardless of the type of instrument used, if the proper powder charge was used to drive the bolt. After about 10 seconds, the animal goes into a clonic spasm that varies from mild kicking to violent jumping and thrashing of the legs. Once in this stage of spasm, it is practically impossible to place a chain on the hind leg or to dispatch the animal with any degree of safety unless it is restrained with force.

The handling of an immobilized hog from stunning to dispatching is the second critical area needing attention. An attempt was made to evaluate hemorrhaging, both as noted in the organs of the thoracic cavity and in the lean tissue. It was readily apparent that few hemorrhages occurred either in the lungs or lean, if the dispatching was done under eight to 10 seconds. This was true regardless of type of the stunning instrument, if used as recommended. As the time interval between immobilizing and dispatching increased, petechial hemorrhaging and hemorrhaging in the lean tissues increased. These areas can be readily seen in the neck, diaphragm, and in the pelvic arch. Most of the hemorrhaged areas could be quite easily removed with little loss. However, the frequency of deeper muscular hemorrhaging also increased. These areas of hemorrhage are discovered only after the chilled carcass has been broken down.

As a first step in learning about the bone struc-

ture of the head in relation to placement of the stunner, skulls of hogs ranging from 3 to 22 months in age were removed, cleaned, and split. A set of measurements was adopted to evaluate differences. A thickness measurement from the boundary between the frontal and parietal bone shows that with increasing age the skull thickness increases. The measurement from the frontal sinuses to the occipital bone shows that with increasing age the sinuses extend further up toward the occipital bone. Also, these measurements indicate that *with increasing age, the skull becomes thicker but there is less solid frontal bone.* The third measurement was taken from the ethmoid to base of parietal bone. This was an attempt to measure the skull size in the region of the cerebellum. This distance increased with age, or as the animal brain became larger. Additional information of this nature, associated with hardness of bone, is needed.

It was soon evident from the studies that any sharp blow would result in some brain damage. Therefore, an attempt was made to determine the amount of hemorrhage caused by the type of instrument used. Since it was realized that brain damage would be severe, evaluations were made on the hemorrhaged areas not directly produced by the penetrating bolt. It was evident from these observations that all of the instruments are capable of producing brain hemorrhages. A mushroom-type stunner produced results ranging from no hemorrhage to severe hemorrhage. No hemorrhaging and slight hemorrhaging were noted in younger animals where the frontal bone is solid. Severe hemorrhages were noted mainly in older animals where the frontal sinus ratio has increased in proportion to frontal bone. *Thus, a well-directed impact blow is efficient in young animals, but a blow to the same external position is misplaced in older animals.*

With some of the methods, engorged vessels—those not drained of blood—were observed. This indicated that the animal did not bleed thoroughly after being stuck—perhaps because of “too deep a stage of unconsciousness.” All methods, when correctly demonstrated under favorable conditions, can be effective as indicated by little or no hemorrhage. However, the methods also can demonstrate unfavorable aspects. Brain hemorrhages, while not an indication of pain, do express physical damage. Other evaluation will be utilized as research methods become available.

The preliminary observations point to the need for further research on methods of handling meat animals (immobilizing, measuring pain and dispatching the insensible animal) and relating these to the quality of meat. The effect of the various immobilizing techniques on post mortem changes as related to rigor mortis, color, blood glucose, muscle glycogen, lactic acid, etc., to keeping quality of the meat and its acceptability by the consumer, are areas of research that may have considerable importance not only to the packer but the consumer. The changes in bone structure with maturity, especially in hogs, may have an important bearing on the type of immobilizing instrument found most suitable.

## Slaughter Control Center

[Continued from page 14]

ted down the line to or from the various work stations, the need for the information no longer existed. With the coordinating system, the lines have more nearly attained their optimum ratings, states Sinclair. The modest investment made in the installation of the communications equipment has been recaptured through this improvement in hog flow, he comments.

In addition to seeing the four stations, the coordinator is in communication with them and, by raising their voices, the employees at these stations can talk back to him. If they need to communicate with him, they use a speaker mounted on the wall near their station.

The other stations on the public address system with which the coordinator is in constant touch are:

5. The gambrel conveyor tables.

6. The incline conveyors feeding the main dressing lines. The conveyors carry the dehaired hog up half a flight. Both of these stations, along with the singeing operation and first steps in dressing, can be seen from the control tower.

7. The northwest portion of the dressing department.

8. The southwest portion of the main hog dressing department. These are the areas where the supervisors for the dressing department have their call boards, work tables, etc.

9. The staging area from which the oncoming dressed hogs are directed to the proper chill cooler.

10. The hog cutting department office. This station is on the co-



**STOPPAGE** at any one of 40 points on the dressing lines flashes on this board in the system's control tower.

ordinator's speaker system because of an overlapping of supervisory functions, such as in emptying and filling chill coolers, and also because the gambrel sticks are carried by conveyor from the cutdown station on the pork cutting floor through the sanitizing equipment and deposited in the magazine at the gambrel station. At times the flow of clean gambrels must be coordinated.

11. A spare.

12. The slaughtering department mechanical station. The company uses a departmentalized maintenance system and the mechanical

crew for the dressing department can be reached instantly for any emergency which may arise.

In addition to these instruments, the coordinator has the three Taylor recorders that register the temperature of the water in the scalding tubs and the dehairing machines. Each tub has its own control system while the two dehairing machines operate from a common water heating unit.

In order to increase the flexibility of operations, a connecting sluice has been installed between the two scalding tanks at their discharge ends. If one of the dehairing machines is down, the hogs can be poled from one tank to the other with a minimum of trouble and can then be fed into the incline conveyor of the other dehairer.

The closed television system requires little maintenance, reports Harrington. About \$6 per week is spent for tubes, condensers, etc.

The operator of the control tower, like his counterpart at an airport, must be able to think quickly without panicking, comments Sinclair. While no damage can be done, his failure to use good judgment can result in needless slowdowns in the dressing line and in a space of a day can cut production by a considerable number of hogs.

## Purdue Schedules Course In Industrial Packaging

Packaging engineers, technicians, salesmen, laboratory personnel and quality control supervisors will receive practical instruction in the functional aspects of packaging from a large staff of industry and education experts at Purdue University, Lafayette, Ind., between March 21 to April 1, 1960.

A two-week on-campus course in industrial packaging, which is being conducted for the eighth year at the university, will combine basic background material with demonstrations of the best current packaging practices in leading industrial organizations. Certificates of completion of this course are recognized by educational institutions throughout the United States and Canada.

## Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from January 1, 1960, to March 31, 1960, payable on April 1 to stockholders of record at the close of business on March 14.



**WINDOWS** of control tower from which immobilizing-slaughtering-cleaning operations are coordinated and directed can be seen in upper center of photo. Gambreling station is directly in front of control tower.



**INSTRUMENTS** register and record the temperature of water in the scalding tubs and the dehairing machines. Temperature is regulated.



*"Looks like  
I'll be here all night, Boss,  
there's not a garage open"*

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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Soars To Three-Year High

Production of meat, back in full swing following two holiday weeks, rose to 499,000,000 lbs., its largest volume under federal inspection in more than three years. Volume of production last week was also about 14 per cent larger than last year's 439,000,000 lbs. for the same post-holiday period. Slaughter of all meat animals was up for the week and, on all three classes, larger than last year. Cattle kill held about a 13 per cent edge over such slaughter last year and hog slaughter was about 24 per cent larger than a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	Number	Production
	M's	Mil. lbs.	(Excl. lard)	
Jan. 9, 1960	395	236.6	1,695	232.9
Jan. 2, 1960	300	179.7	1,260	170.2
Jan. 10, 1959	351	215.7	1,367	194.6

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT	
	Number	Production	Number	Production	Prod.	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.	
Jan. 9, 1960	115	12.9	340	17.0	499	
Jan. 2, 1960	75	8.4	245	12.2	370	
Jan. 10, 1959	114	12.5	324	16.2	439	

1959-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1959-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Jan. 9, 1960	1,060	599	241	137
Jan. 2, 1960	1,060	599	237	135
Jan. 10, 1959	1,068	615	247	142

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Jan. 9, 1960	200	112	103	50	—	54.3
Jan. 2, 1960	200	112	103	50	—	43.2
Jan. 10, 1959	196	110	103	50	13.8	46.6

## Last Year Witnessed Largest Peace-Time Increase In Meat Production; Industry Sees New Record in 1960

The year just ended witnessed what was regarded as the largest upswing in meat production in the history of the industry for a peacetime. A preliminary estimate placed volume of production for the year at just short of 27,600,000,000 lbs. for nearly a 2,000,000,000-lb. increase over 1958 production of about 25,700,000,000 lbs. Volume of meat production is expected to approach 29,000,000,000 lbs. in 1960, including farm slaughter.

Gains in meat production this year are expected in all classes of meats, with beef production up the most. The expected rise in beef production will come from progeny of foundation stock built up in the last two years. Pork production will level off as a result of this year's decline in the live market prices, but will most likely exceed production in 1959 by a small margin.

Of total 1959 meat production, between 13,600,000,000 lbs. and 13,900,000,000 lbs. were beef, up from about 13,300,000,000 lbs. in 1958. Produc-

tion of veal was nearly 1,000,000,000 lbs., down from 1,200,000,000 lbs. in 1958. Pork production last year amounted to about 12,000,000,000 lbs., up from 10,500,000,000 lbs. for the previous year. Production of lamb and mutton in 1959 was about 750,000,000 lbs., up from 1958 volume of 690,000,000 lbs.

Cattle slaughter last year was estimated at nearly 24,000,000 head, or about 500,000 head fewer than in 1958. However, weights averaged somewhat heavier than in 1958, which accounted for the 1959 gain in production of the meat. Calf slaughter last year numbered about 7,900,000 head, or nearly 2,000,000 head fewer than in 1958. A preliminary estimate on hog slaughter placed that number for 1959 at about 86,000,000 head for about a 12 per cent increase over the 1958 count of about 77,400,000 head. Slaughter of sheep and lambs last year numbered about 15,500,000 head for about a million-head increase over the 1958 count of 14,500,000.

## W. Germany Continues Import Tender For Variety Meats

The West German Foreign Trade Agency has announced a new import authorization for pork livers, pork kidneys and beef livers from the United States and Canada.

Imports under the present tender end January 28, 1960. The new tender allows imports to begin January 29, 1960. Application for import licenses will be accepted until the value limit (not disclosed) is reached, but not later than March 31, next year.

Important changes from the old tender are: (1) there is a longer period in which applications may be filed; (2) the variety meats must come from animals slaughtered not more than 60 days prior to loading on a carrier for overseas transport, and (3) application by individual firms is limited to \$23,810 worth at one time.

West Germany is a leading market for U.S. variety meats. In 1958 it took over 25,300,000 lbs., valued at \$5,200,000. January-October 1959 imports from the U.S. totaled 27,700,000 lbs. (\$5,600,000), compared with 18,900,000 lbs. (\$3,700,000) in the same period of 1958.

## AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 112,800,000 lbs. on Jan. 2. This volume was up 13 per cent from 99,500,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork far totaled 36,900,000 lbs. for a 13 per cent gain over the 32,900,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks and a year earlier.

	Jan. 2 stocks as percentage of inventories on	Jan. 2 1959
HAMS:		
Cured, S.P.-D.C.	54	160
Frozen for cure, S.P.-D.C.	81	129
Total hams	65	113
PICNICS:		
Cured, S.P.-D.C.	114	69
Frozen for cure, S.P.-D.C.	100	67
Total picnics	105	68
BELLIES:		
Cured, D.S.	79	88
Frozen for cure, D.S.	175	140
Cured, S.P.-D.C.	104	88
Frozen for cure, S.P.-D.C.	126	154
OTHER CURED MEATS:		
Cured and in cure	105	91
Frozen for cure	115	85
Total other	110	88
FAT BACKS:		
Cured D.S.	113	85
FRESH FROZEN:		
Loins spareribs, neckbones, trimmings, other—total	107	119
TOT. ALL PORK MEATS	99	113
LARD & R.P.F.	93	113
PORK LIVERS	95	139

# PROCESSED MEATS . . . SUPPLIES

## Nov. Meat Production Down From Oct. High

Production of meat in commercial slaughter plants slowed down considerably in November after setting a high for the year in October. Volume of output in November at 2,246,000,000 lbs. was down 7 per cent from the October peak of 2,403,000,000 lbs., but 14 per cent larger than the 1,965,000,000 lbs. produced in November 1958. November meat production pushed the 11-month aggregate to 23,618,000,000 lbs. for a 6 per cent edge over the same 1958 period volume of 22,196,000,000 lbs.

For the first time in more than a year, cattle slaughter in November gave a definite reflection of the current rise in cattle numbers. Cattle slaughter for the month numbered about 10 per cent larger than in 1958. Hog slaughter, although down since October, numbered about 20 per cent larger than in November 1958.

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN 00's, 1959-58

	Cattle		Calves		Hogs		Sheep & Lambs	
	1959	1958	1959	1958	1959	1958	1959	1958
Jan. ....	1,915.0	2,203.1	675.5	901.4	7,029.8	6,711.7	1,494.6	1,196.4
Feb. ....	1,617.4	1,765.6	601.2	773.7	6,715.2	5,416.9	1,217.8	1,051.0
Mar. ....	1,762.0	1,839.6	683.5	857.3	6,818.5	5,791.4	1,308.9	1,119.4
Apr. ....	1,892.7	1,876.9	641.9	796.2	6,695.7	5,918.8	1,262.0	1,297.0
May ....	1,840.6	1,951.9	523.2	714.8	5,899.2	5,300.2	1,167.3	1,268.7
June ....	1,931.7	1,986.7	580.5	701.0	5,842.7	5,011.1	1,224.0	1,199.5
July ....	2,038.1	2,090.4	614.8	732.7	6,157.3	5,160.9	1,288.2	1,181.5
Aug. ....	1,897.2	1,960.5	603.8	721.6	5,910.7	5,345.5	1,182.5	1,101.2
Sept. ....	2,064.2	2,082.4	690.8	788.1	6,926.8	6,163.3	1,356.2	1,208.2
Oct. ....	2,088.6	2,182.0	746.4	875.7	7,845.9	6,978.5	1,373.8	1,302.2
Nov. ....	1,903.0	1,733.7	679.6	701.2	7,477.1	6,220.0	1,212.6	1,024.7
Dec. ....		1,882.6		750.7		6,946.8		1,214.2
11 Mo. ....	20,950.5	21,672.8	7,074.2	8,564.1	73,318.9	64,018.2	14,087.9	12,949.8

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1959-58

	Beef		Veal		Pork		L & M		Totals		Lard	
	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958
Jan. ....	1,127	1,211	77	106	965	892	75	59	2,244	2,268	228	221
Feb. ....	946	960	69	86	907	708	62	53	1,984	1,807	208	169
Mar. ....	1,030	985	74	91	918	775	65	56	2,087	1,907	217	177
Apr. ....	1,100	1,023	74	90	920	806	62	65	2,156	1,984	218	188
May ....	1,071	1,062	72	90	823	734	55	62	2,021	1,948	201	178
June ....	1,112	1,078	78	91	826	710	55	55	2,071	1,934	198	167
July ....	1,168	1,148	82	96	841	714	58	53	2,149	2,011	206	167
Aug. ....	1,083	1,079	78	92	792	718	53	59	2,006	1,939	184	158
Sept. ....	1,177	1,148	87	94	925	822	62	55	2,251	2,119	208	182
Oct. ....	1,187	1,220	92	103	1,060	932	64	59	2,403	2,314	239	217
Nov. ....	1,082	978	80	81	1,027	858	57	48	2,246	1,965	236	201
Dec. ....		1,091		83		949		59		2,182		228
11 Mo. 12,083	11,892	863	1,020	10,004	8,669	668	615	23,618	22,196	2,343	2,025	

### DOMESTIC SAUSAGE

Pork sausage, bulk, (crl. lb.)	
In 1-lb. roll	28½ @ 31½
Pork saus., sheep cas.,	
In 1-lb. package	.44 @ 50
Franks, sheep casing,	
In 1-lb. package	.59 @ 67
Franks, skinless,	
In 1-lb. package	.45 @ 46
Bologna, ring, bulk	.41½ @ 45
Bologna, a.c. bulk	.35 @ 40
Smoked liver, n.c., bulk 44½ @ 52	
Smoked liver, a.c., bulk 36 @ 43	
Polish sausage,	
self-service pack.	.56 @ 69
New Eng. lunch spec.	.59 @ 65
Olive loaf, bulk	.38½ @ 50½
Blood and tongue, n.c.	.48½ @ 66
Blood, tongue, a.c.	.45½ @ 63
Pepper loaf, bulk	.48½ @ 64
Pickie & Pimento loaf	.42 @ 49½
bologna, a.c., sliced	
6, 7-oz. pack. doz.	2.60 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.66 @ 4.92
O.L. sliced, 6, 7-oz., doz.	2.66 @ 3.84
P.L. sliced, 6-oz., doz.	2.51 @ 3.85
P&P loaf, sliced,	
6, 7-oz., dozen	2.51 @ 3.60

### DRY SAUSAGE

(crl. lb.)	
Cervelat, ch. hog buns	1.01 @ 1.03
Thuringer	.63 @ 65
Farmer	.85 @ 87
Holsteiner	.73 @ 75
Salami, B. C.	.93 @ 95
Salami, Genoa style	1.03 @ 1.05
Pepperoni	.84 @ 86
Scallini	.97 @ 99
Salami, cooked	.50 @ 52
Coteborg	.85 @ 87
Mortadella	.60 @ 62

### CHGO. WHOLESALE

#### SMOKED MEATS

Wednesday, Jan. 13, 1960	
Hams, skinned, 14/16 lbs. (av.)	
wrapped	43
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	44½
Hams, skinned, 16/18 lbs.,	
wrapped	42
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	43½
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	32
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	29
Bacon, No. 1, sliced 1-lb. heat	
seal, self-service pkg.	42

### SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground grain for saus.	
All-spice, prime	86 96
Resifted	99 1.01
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60
Ginger, Jam., unbl.	55 60
Mace, fancy Banda	3.50 3.90
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmet	1.82
Paprika, Spanish	63
Cayenne pepper	63
Pepper:	
Red, No. 1	56
White	1.52 1.60
Black	90 95

### SAUSAGE CASINGS

(Lel prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm	1.15 @ 1.20
Clear, 35/38 mm	1.20 @ 1.25
Clear, 35/40 mm	1.05
Clear, 38/40 mm	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 1.95
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	15 @ 16
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.60 @ 3.85
Spec. wide, 2½-2½ in.	2.45 @ 2.70
Spec. med. 1½-2½ in.	1.75 @ 2.00
Narrow, 1½ in./dn.	1.15 @ 1.30
Beef bung caps:	
Clear, 5 in./up	34 @ 38
Clear, 4½-5 inch	24 @ 29
Clear, 4-4½ inch	16 @ 18
Clear, 3½-4 inch	13 @ 16
Beef bladders, salted: (Each)	
7½ inch/up, inflated	21
6½-7½ inch, inflated	14
5½-6½ inch, inflated	12 @ 14
Pork casings: (Per hank)	
29 mm./down	4.45 @ 4.55
29/32 mm.	4.35 @ 5.00
32/35 mm.	3.20 @ 3.55
35/38 mm.	2.50 @ 2.75
38/42 mm.	2.25 @ 2.50
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	42 @ 45
Med. prime, 34 in.	29 @ 32
Small prime	16 @ 22
Middles, cap off	70 @ 75
Hog skips	7 @ 10
Hog runners, green	15 @ 20

Sheep casings: (Per hank)	
26/28 mm.	5.25 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

### CURING MATERIALS

Nitrite of soda. In 400-lb. Cwt.	
bbis., del. or f.o.b. Chgo	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.88
Refined standard cane gran., del'd. Chgo.	9.20
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.41
Ex-warehouse, Chicago	7.56

### SEEDS AND HERBS

(crl. lb.)	Whole Ground
Caraway seed	28 33
Cominos seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	37 46
Coriander,	
Morocco No. 1	20 24
Marjoram, French	54 63
Sage, Dalmatian,	
No. 1	59 66

## Canada Offers Part of Its Pork Surplus To Charity

The Canadian Minister of Agriculture has announced that canned pork luncheon meat will be offered free of charge to approved Canadian and international welfare organizations. The pork will come from past purchases by the Agricultural Stabilization Board in implementing hog price supports. Offerings will be made in carload lots and with regard to commercial availability of canned pork in proposed distribution areas.

The Agricultural Stabilization Board had over 100,000,000 lbs. of canned pork when the support program ended on January 9. Frozen pork stocks totaled 20,000,000 lbs.

## More Aussie Meat On Way

The United States agricultural attache in Australia has reported the following ship sailings with frozen beef for the U. S. Pioneer Isle sailed December 9 with 89,600 lbs. for New York and 22,400 lbs. for Boston. Arcadia sailed December 11 with 452,480 lbs. for San Francisco.

## Reduce Export Beef Weights

Effective January 1, 1960, the Australian Meat Board reduced the maximum weight of frozen beef hindquarters for export from 205 lbs. to 200 lbs. The maximum for chilled hindquarters is 190 lbs.



# FRESH MEATS... Chicago and outside

## CHICAGO

Jan. 12, 1960

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800 .....	none qtd.
Choice, 500/600 .....	43 1/4
Choice, 600/700 .....	43
Good, 500/600 .....	42
Good, 600/700 .....	40 1/4
Bull .....	37 1/4
Commercial cow .....	31
Canner-cutter cow .....	30 1/2 to 30 3/4

### PRIMAL BEEF CUTS

Prime*	(Lb.)
Rounds, all wts. ....	55 @ 56
Tr. loins, 50/70 (cl) ..	82 @ 98
Sq. chux, 70/90 .....	40
Arm. chux, 80/110 .....	37 @ 38
Briskets (cl) .....	29 @ 30
Ribs, 25/35 (cl) .....	63 @ 68
Navel, No. 1 .....	9 1/2 @ 10
Flanks, rough No. 1 ..	11
Choice:	
Hindqtrs., 5/800 .....	51 3/4
Foreqtrs., 5/800 .....	35
Rounds, 70/90 lbs. ....	54 @ 54 1/2
Tr. loins, 50/70 .....	72 @ 76
Sq. chux, 70/90 .....	40
Arm chux, 80/110 .....	37 @ 38
Ribs, 25/30 (cl) .....	63 @ 65
Nbs, 30/35 (cl) .....	57 @ 60
Briskets (cl) .....	29 @ 30
Navel, No. 1 .....	9 1/2 @ 10
Flanks, rough No. 1 ..	11
Good (all wts.):	
Rounds .....	52 @ 53
Sq. chucks .....	39 @ 40
Briskets .....	28 @ 29
Ribs .....	52 @ 55
Loins, trim'd. ....	65 @ 68

### COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down .....	82 @ 88
Cow, 3/4 lbs. ....	93 @ 1.00
Cow, 4/5 lbs. ....	1.00 @ 1.10
Cow, 5 lbs./up .....	1.15 @ 1.28
Bull, 5 lbs./up .....	1.15 @ 1.20

### CARCASS LAMB

(cl prices, cwt.)	
Prime, 30/45 .....	41.00 @ 42.00
Prime, 45/55 .....	38.00 @ 39.00
Prime, 55/65 .....	37.00 @ 38.00
Choice, 30/45 .....	41.00 @ 42.00
Choice, 45/55 .....	39.00 @ 40.00
Choice, 55/65 .....	38.00 @ 39.00
Good, all wts. ....	37.00 @ 39.00

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 12	San Francisco Jan. 12	No. Portland Jan. 12
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice, 5-600 lbs. ....	\$44.50 @ 46.00	\$45.00 @ 46.00	\$45.00 @ 46.50
Choice, 6-700 lbs. ....	43.00 @ 45.00	43.00 @ 45.00	44.00 @ 45.50
Good, 5-600 lbs. ....	42.00 @ 44.00	43.00 @ 44.00	43.00 @ 45.00
Good, 6-700 lbs. ....	41.00 @ 42.00	40.00 @ 42.00	42.00 @ 44.00
<b>COW:</b>			
Commercial, all wts. ....	35.00 @ 37.00	33.00 @ 36.00	35.00 @ 36.50
Utility, all wts. ....	33.00 @ 36.00	32.00 @ 34.00	34.00 @ 35.00
Canner-cutter .....	30.00 @ 34.00	28.00 @ 30.00	31.00 @ 34.00
Bull, util. & com'l. ....	41.00 @ 44.00	40.00 @ 42.00	39.00 @ 42.00
<b>FRESH CALF:</b>			
Choice, 200 lbs./down ..	50.00 @ 54.00	None quoted	43.00 @ 53.00
Good, 200 lbs./down ..	49.00 @ 54.00	48.00 @ 52.00	41.00 @ 51.00
<b>LAMB (Carcass):</b>			
Prime, 45-55 lbs. ....	41.00 @ 43.00	38.00 @ 42.00	37.00 @ 39.50
Prime, 55-65 lbs. ....	38.00 @ 41.00	None quoted	None quoted
Choice, 45-55 lbs. ....	41.00 @ 43.00	38.00 @ 42.00	37.00 @ 39.50
Choice, 55-65 lbs. ....	38.00 @ 41.00	38.00 @ 42.00	None quoted
Good, all wts. ....	37.00 @ 41.00	38.00 @ 42.00	36.00 @ 38.00
<b>FRESH PORK (Carcass):</b>			
120-180 lbs., U.S. No. 1-3	(Packer style) None quoted	(Shipper style) None quoted	(Shipper style) 22.50 @ 24.00
<b>LOINS:</b>			
8-10 lbs. ....	37.00 @ 41.00	38.00 @ 44.00	39.00 @ 43.00
10-12 lbs. ....	37.00 @ 41.00	40.00 @ 44.00	37.00 @ 40.50
12-16 lbs. ....	37.00 @ 41.00	37.00 @ 39.00	37.00 @ 40.50
<b>PICNICS:</b>			
4-8 lbs. ....	(Smoked) 27.00 @ 31.00	(Smoked) 28.00 @ 32.00	(Smoked) 29.00 @ 35.00
<b>HAMS:</b>			
12-16 lbs. ....	40.00 @ 51.00	48.00 @ 52.00	48.00 @ 51.00
22-16 lbs. ....	40.00 @ 51.00	48.00 @ 52.00	48.00 @ 50.00

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's ..	30 1/2
Tongues, No. 2, 100's ..	26 1/2
Hearts, regular 100's ..	15
Livers, regular, 35/50's ..	23
Livers, selected, 35/50's ..	28 1/2 n
Tripe, cooked, 100's ..	8
Tripe, scalded, 100's ..	6 1/2
Lips, unscalded, 100's ..	7 1/2
Lips, scalded, 100's ..	12 n
Melts .....	5 3/4
Lungs 100's .....	7
Udders, 100's .....	5 3/4

### FANCY MEATS

Beef tongue: (cl. lb.)	
corned, No. 1 .....	36
corned, No. 2 .....	36
Veal breads, 6/12-oz. ..	1.27
12-oz./up .....	1.45
Calf tongues, 1-lb./dn. 31	@ 32

### BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat (Lb.)	
barrels .....	43
Bull meat, boneless barrels .....	49
Beef trimmings, 75/85%, barrels .....	33 @ 33 1/2
Beef trimmings, 85/90%, barrels .....	37 @ 38
Boneless chucks, barrels .....	43 1/2
Beef cheek meat, trimmed, barrels ..	25
Beef head meat, bbls. ....	23 1/2 n
Veal trimmings, boneless, barrels .....	40 @ 41

### VEAL SKIN-OFF

(cl carcass prices, cwt.)	
Prime, 90/120 .....	56.00 @ 58.00
Prime, 120/150 .....	55.00 @ 58.00
Choice, 90/120 .....	53.00 @ 55.00
Choice, 120/150 .....	52.00 @ 55.00
Good, 90/150 .....	48.00 @ 52.00
Com'l. 90/190 .....	40.00 @ 42.00
Utility, 90/190 .....	36.00 @ 40.00
Cull, 60/125 .....	30.00 @ 32.00

### BEEF HAM SETS

Insides, 12/up, lb. ....	52 1/2 @ 53
Outsides, 8/up, lb. ....	51 @ 51 1/2
Knuckles, 7 1/2 up, lb. ....	52 1/2 @ 53
— n-nominal, b-bid, a-asked	

## NEW YORK

Jan. 12, 1960

### CARCASS BEEF AND CUTS

Steer: (non-locally dr., lb.)	
Prime carc., 6/700 .....	46 1/2 @ 49
Prime carc., 7/800 .....	46 1/2 @ 49 1/2
Choice carc., 6/700 .....	44 1/2 @ 47
Choice carc., 7/800 .....	43 1/2 @ 45
Good carc., 5/600 .....	42 1/2 @ 45
Good carc., 6/700 .....	43 @ 45 1/2
Hinds, pr., 6/700 .....	56 @ 62
Hinds, ch., 6/700 .....	52 @ 57
Hinds, ch., 7/800 .....	51 @ 56
Hinds, gd., 6/700 .....	50 @ 54
Hinds, gd., 7/800 .....	49 @ 53

Prime steer: (non-local cl. lb.)	
Hindqtrs., 600/700 .....	56 @ 63
Hindqtrs., 700/800 .....	56 @ 62
Hindqtrs., 800/900 .....	55 @ 61
Rounds, flank off, cut across .....	55 @ 59
Rounds, diamond bone, flank off .....	55 1/2 @ 60
Short loins, untrim. ....	80 @ 96
Short loins, trim .....	1.00 @ 1.24
Flanks .....	13 @ 18
Ribs (7 bone cut) .....	58 @ 66
Armchucks .....	41 @ 45
Briskets .....	29 @ 38
Plates .....	10 1/2 @ 17

Choice steer:	
Hindqtrs., 600/700 .....	52 1/2 @ 57
Hindqtrs., 700/800 .....	51 1/2 @ 56
Hindqtrs., 800/900 .....	50 @ 54
Rounds, flank off, cut across .....	54 1/2 @ 58
Rounds, diamond bone, flank off .....	55 @ 59
Short loins, untrim. ....	57 @ 69
Short loins, trim .....	74 @ 89
Flanks .....	12 @ 16
Ribs (7 bone cut) .....	54 @ 59
Armchucks .....	44 @ 44
Briskets .....	28 @ 37
Plates .....	10 @ 15

### PHILA. FRESH MEATS

Jan. 12, 1960	
STEER CARCASS: (Local, lb.)	
Choice, 5/700 .....	44 @ 46
Choice, 7/800 .....	43 1/2 @ 45 1/2
Good, 5/800 .....	41 @ 43 1/2
Hinds, ch., 144/168 .....	51 @ 55
Hinds, gd., 144/168 .....	48 @ 52
Rounds, choice .....	54 @ 57
Rounds, good .....	52 @ 55
Full loin, choice .....	50 @ 53
Full loin, good .....	48 @ 50
Ribs, choice .....	56 @ 60
Ribs, good .....	52 @ 56
Armchucks, ch. ....	39 @ 41
Armchucks, gd. ....	38 @ 39

STEER CARCASS: (non-local, lb.)	
Choice, 5/700 .....	44 1/2 @ 46
Choice, 7/800 .....	44 @ 45 1/2
Good, 5/800 .....	41 1/2 @ 43
Hinds, ch., 144/168 .....	53 @ 56
Hinds, gd., 144/168 .....	49 @ 52
Rounds, choice .....	54 @ 57
Rounds, good .....	52 @ 55
Full loin, choice .....	50 @ 53
Full loin, good .....	48 @ 50
Ribs, choice .....	56 @ 60
Ribs, good .....	52 @ 55
Armchucks, ch. ....	38 @ 41
Armchucks, gd. ....	38 @ 39

VEAL CARC.: LB.: Local West	
Prime, 90/150 .....	None
Choice, 90/150 .....	55 @ 60
Good, 60/90 .....	48 @ 54
Good, 90/120 .....	50 @ 56
LAMB CARC.: LB.: Local West	
Prime, 30/45 .....	43 @ 45
Prime, 45/55 .....	41 @ 44
Choice, 30/45 .....	43 @ 45
Choice, 45/55 .....	41 @ 44
Good, 45/55 .....	39 @ 41
Good, 30/45 .....	39 @ 42

### CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels .....	10
50% lean, barrels .....	12
80% lean, barrels .....	30
95% lean, barrels .....	35
Pork, head meat .....	23
Pork cheek meat trimmed, barrels .....	26
Pork cheek meat, untrimmed .....	21

### FANCY MEATS

(cl prices)	
Veal breads, 6/12-oz. ....	1.27
12-oz./up .....	1.45
Beef livers, selected .....	7
Beef kidneys .....	7
Oxtails, 3/4-lb., frozen ..	34 1/2

### CARCASS LAMB (Locally dr.)

(cl. cwt.)	
Prime 45/dn. ....	\$43.00 @ 43.00
Prime 45/55 .....	43.00 @ 46.00
Prime 55/65 .....	42.00 @ 45.00
Choice 45/dn. ....	41.00 @ 44.00
Choice 45/55 .....	41.00 @ 44.00
Good 45/dn. ....	41.00 @ 44.00
Good 45/55 .....	41.00 @ 44.00
Good 55/65 .....	40.00 @ 43.00
Prime 45/dn. ....	43.00 @ 45.00
Prime 45/55 .....	42.00 @ 45.00
Prime 55/65 .....	41.00 @ 44.00
Choice 45/dn. ....	41.00 @ 44.00
Choice 45/55 .....	41.00 @ 44.00
Good 45/dn. ....	41.00 @ 44.00
Good 45/55 .....	40.00 @ 43.00
Good 55/65 .....	38.00 @ 41.00

### VEAL SKIN-OFF

(Carcass prices) (non-local, cwt.)	
Prime 90/120 .....	63.00 @ 68.00
Prime 120/150 .....	62.00 @ 66.00
Choice 90/120 .....	53.00 @ 57.00
Choice 120/150 .....	51.00 @ 56.00
Good 90/120 .....	46.00 @ 50.00
Good 120/150 .....	47.00 @ 51.00
Stand. 90/down .....	45.00 @ 48.00
Stand. 90/150 .....	44.00 @ 47.00
Calf, ch., all wts. ....	47.00 @ 48.00
Calf, gd., all wts. ....	43.00 @ 46.00
Calf, 200/dn. std. ....	42.00 @ 45.00

### Phila., N. Y. Fresh Pork

PHILADELPHIA: (Local, lb.)	
Reg., loins, 8/12 .....	40 @ 45
Reg., loins, 12/16 .....	38 @ 42
Boston Butts, 4/8 .....	30 @ 35
Spareribs, 3/down .....	33 @ 37
Spareribs, 3/5 .....	29 @ 31
Skinned hams, 10/12 .....	39 1/2 @ 43
Skinned hams, 12/14 .....	38 1/2 @ 41
Picnics, S.S. 4/6 .....	25 @ 29
Picnics, S.S. 5/8 .....	24 @ 28
Bellies, 10/12 .....	15 @ 17
<b>NEW YORK: (Box lots, lb.)</b>	
Reg. loins, 8/12 .....	38 @ 43
Reg. loins, 12/16 .....	36 @ 41
Hams, sknd., 12/16 .....	38 @ 43
Boston butts, 4/8 .....	29 @ 36
Regular picnics, 4/8 .....	24 @ 30
Spareribs, 3/down .....	33 @ 40

### CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 12, 1960	
Hams, skinned 10/12 ..	39
Hams, skinned 12/14 ..	37
Hams, skinned 14/16 ..	35 1/2
Picnics, 4/6 lbs. ....	24
Picnics, 6/8 lbs. ....	23 1/2
Pork loins, boneless ..	53
Shoulders, 16/dn. ....	24 1/2
(Job lots, lb.)	
Pork livers .....	10
Tenderloins, fresh, 10's	69 @ 70
Neck bones, bbls. ....	7 @ 7 1/2
Feet, s.c., bbls. ....	1

### OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
<b>Omaha, Jan. 13, 1960</b>	
Choice steer, 6/700 .....	\$42.25 @ 43.75
Choice steer, 7/800 .....	41.25 @ 41.75
Choice steer, 8/900 .....	39.75 @ 40.25
Good steer, 6/800 .....	38.75 @ 39.25
Good steer, 8/900 .....	37.25
Choice heifer, 5/700 .....	41.50 @ 42.50
Good heifer, 5/700 .....	39.50 @ 40.50
Cow, can-cut-util. ....	28.00 @ 28.75
<b>Denver, Jan. 13, 1960</b>	
Choice steer, 6/700 .....	41.50 @ 42.50
Choice steer, 7/800 .....	41.00 @ 42.00
Choice steer, 8/900 .....	38.00 @ 39.00
Choice steer, 9/1000 ..	36.00 @ 37.50
Utility cow .....	28.50

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlott basis, Chicago price zone, Jan. 13, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
38	10/12	38		18	6/8	18	
36	12/14	36		19	8/10	18	
34 1/2	14/16	34 1/2		19 1/2	10/12	19 1/2	
34 1/4	16/18	34		19	12/14	19	
31	18/20	33 1/2 @ 34		17	14/16	17	
33 1/2	20/22	33 1/2		16	16/18	16	
33	22/24	33		14 1/2	18/20	14 1/2	
33	24/26	33		D.S. BRANDED BELLIES (CURED)			
33	25/30	33		n.q.	20/25	12 1/2	
33	25/up, 2s in	33		n.q.	25/30	12n	
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
23	4/6	23		5 1/4n	6/8	7n	
22 1/2	6/8	22 1/2		5 1/4n	8/10	7a	
21	8/10	20 1/2n		6n	10/12	7 1/2a	
21	10/12	20 1/2n		8n	12/14	9a	
21 1/2 @ 21n	12/14	20 1/2n		9 1/4n	14/16	10 1/4a	
20 1/2 @ 21	8/up, 2s in	20 1/2		9 1/4n	16/18	10 1/4n	
				9 1/4n	18/20	10 1/4n	
				9 1/4n	20/25	10 1/4n	
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
37	Loins, 12/dn	36		8	Sq. Jowls, boxed	n.q.	
35	Loins, 12/16	34 1/2		6 1/4	Jowl Butts, loose	7n	
30	Loins, 16/20	28		7 1/4	Jowl Butts, boxed	n.q.	
26	Loins, 20/up	26					
26	Butts, 4/8	27					
24 1/2	Butts, 8/12	23 1/2					
24 1/2	Butts, 8/up	23 1/2					
33	Ribs, 3/dn	32 @ 32 1/2					
24 @ 26	Ribs, 3/5	22 1/2					
18	Ribs, 5/up	16					

### LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, JAN. 8, 1960				
Open	High	Low	Close	
Jan. 8.40	8.57	8.40	8.47b	
Mar. 8.85	8.90	8.82	8.85	
May 9.05	9.10	9.02	9.07	
July 9.12	9.20	9.12	9.12	
Sept. 9.50	9.50	9.40	9.40	

Sales: 2,240,000 lbs.

Open interest at close, Thurs., Jan. 7: Jan., 38; Mar., 182; May, 110; July, 81; and Sept., 13 lots.

#### MONDAY, JAN. 11, 1960

Jan. 8.45	8.45	8.45	8.45b
Mar. 8.92	8.92	8.85	8.85b
May 9.12	9.17	9.12	9.12a
July 9.17	9.20	9.17	9.17
Sept. ...	...	...	9.40n

Sales: 920,000 lbs.

Open interest at close, Fri., Jan. 8: Jan., 34; Mar., 177; May, 112; July, 89; and Sept., 14 lots.

#### TUESDAY, JAN. 12, 1960

Jan. 8.47	8.47	8.35	8.35
Mar. 8.87	8.90	8.70	8.70b
May 9.10	9.10	9.00	9.00
July 9.17	9.17	9.15	9.15
Sept. ...	...	...	9.40n

Sales: 2,920,000 lbs.

Open interest at close, Mon., Jan. 11: Jan., 31; Mar., 179; May, 120; July, 93; and Sept., 14 lots.

#### WEDNESDAY, JAN. 13, 1960

Jan. 8.32	8.32	8.32	8.32
Mar. 8.75	8.75	8.57	8.57a
May 9.05	9.05	8.92	8.92b
July 9.15	9.15	9.15	9.15
Sept. 9.45	9.45	9.45	9.45

Sales: 1,640,000 lbs.

Open interest at close, Tues., Jan. 12: Jan., 31; Mar., 184; May, 133; July, 96; and Sept., 14 lots.

#### THURSDAY, JAN. 14, 1960

Jan. 8.30	8.30	8.22	8.22
Mar. 8.77	8.77	8.57	8.57b
May 9.05	9.05	8.92	8.92b
July 9.22	9.22	9.15	9.15b
Sept. ...	...	...	9.45a

Sales: 2,400,000 lbs.

Open interest at close, Wed., Jan. 13: Jan., 28; Mar., 189; May, 141; July, 104; and Sept., 15 lots.

### LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JAN. 8, 1960				
Open	High	Low	Close	
Jan. ...	...	...	7.05b	
Mar. ...	...	...	...	

Sales: 180,000 lbs.

Open interest at close, Thurs., Jan. 7: Jan., 3; and Mar., no lots.

#### MONDAY, JAN. 11, 1960

Jan. ...	...	...	7.00b-30a
Mar. ...	...	...	...

Sales: none

Open interest at close, Fri., Jan. 8: Jan., 3; and Mar., no lots.

#### TUESDAY, JAN. 12, 1960

Jan. ...	...	...	6.95b
Mar. ...	...	...	...

Sales: none

Open interest at close, Mon., Jan. 11: Jan., 3; and Mar., no lots.

#### WEDNESDAY, JAN. 13, 1960

Jan. ...	...	...	6.75b
Mar. ...	...	...	...

Sales: none

Open interest at close, Tues., Jan. 12: Jan., 3; and Mar., no lots.

#### THURSDAY, JAN. 14, 1960

Jan. ...	...	...	6.90b
Mar. ...	...	...	...

Sales: none

Open interest at close, Wed., Jan. 13: Jan., 3; and Mar., no lots.

### CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Jan. 8	Jan. 1
P.S. lard (a)	1,838,959	1,760,000
P.S. lard (b)	401,157	401,157
Dry rend. lard(a)	1,000,264	920,000
Dry rend. lard(b)	2,899,523	2,899,523
TOTAL lard	6,139,903	5,980,680

(a) Made since Oct. 1, 1959.  
(b) Made previous to Oct. 1, 1959.

## MARGINS ON LIGHTER HOGS IMPROVE

(Chicago costs, credits and realizations for Monday and Tuesday)

Light and mediumweight hogs returned plus margins in this week's shifts in prices. Those on lightweights were an improvement over the narrower margins of last week, while those on mediumweights represented a broad sweep from minus positions of a week earlier. Margins on heavies fell back.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$10.65	\$15.18	\$ 9.99	\$13.92	\$ 9.00	\$12.55
Fat cuts, lard	3.24	4.64	3.20	4.51	2.81	3.85
Ribs, trimmings, etc.	1.45	2.00	1.28	1.80	1.16	1.62
Cost of hogs	12.74		12.44		11.98	
Condemnation loss	.06		.06		.06	
Handling and overhead	1.98		1.80		1.62	
TOTAL COST	15.78	21.11	14.30	20.00	13.68	19.00
TOTAL VALUE	14.34	21.91	14.47	20.23	12.97	18.02
Cutting margin	+.56	+.80	+.17	+.23	-.71	-.98
Margin last week	+.39	+.54	-.13	-.19	-.35	-.48

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 12	Jan. 12	Jan. 12
1-lb cartons	12.50@15.00	15.00@16.00	13.00@15.00
50-lb. cartons & cans	11.50@14.00	13.00@15.00	None quoted
Tierces	10.00@12.50	12.50@14.50	10.00@13.00

## PACKERS' WHOLESALE

### LARD PRICES

Wednesday, Jan. 13, 1960	
Refined lard, drums, f.o.b. Chicago	\$10.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.00
Leaf, kettle rendered, drums, f.o.b. Chicago	11.50
Lard flakes	11.50
Neutral, drums, f.o.b. Chicago	12.50
Standard shortening, N. & S. (del.)	17.25
Hydrogenated shortening, North & South, drums	17.50

## WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. loose (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Jan. 8	8.47n	7.00	9.50n
Jan. 11	8.45n	7.00	9.50n
Jan. 12	8.35n	6.87	9.50n
Jan. 13	8.32n	6.87	9.50n
Jan. 14	8.22n	6.87	9.50n

Note: add 1/4¢ to all prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

## VEGETABLE OILS

Wednesday, Jan. 13, 1960

Crude cottonseed oil, f.o.b. Valley	9 1/4a
Southeast	9 3/4n
Texas	9 1/4 @ 9 3/4n
Corn oil in tanks, f.o.b. mills	12 1/2n
Soybean oil, f.o.b. Decatur	7 3/4
Cocunut oil, f.o.b. Pacific Coast	18n
Peanut oil, f.o.b. mills	13 1/4n
Cottonseed foots: Midwest, West Coast	1 1/4
East	1 1/2
Soybean foots, midwest	1 3/4

## OLEOMARGARINE

White domestic vegetable, 30-lb. cartons	22 1/4
Yellow quarters, 30-lb. cartons	24 1/4
Milk churned pastry, 750-lb. lots, 30's	23 1/4
Water churned pastry, 750-lb. lots, 30's	22 1/4
Bakers', steel drums, tons	16 1/4

## OLEO OILS

Prime oleo stearine, bags or slack barrels	10 1/4
Extra oleo oil (drums)	15
Prime oleo oil (drums)	14 1/4

## N. Y. COTTONSEED OIL

### CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Jan. 8-Jan., 11.40n; Mar., 11.66b-67a; May, 11.84b-85a; July, 11.97; Sept., 11.79b-85a; Oct., 11.69b-72a; Dec., 11.66b-75a; Mar., 11.65b; and May, 11.73b.	
Jan. 11-Jan., 11.35n; Mar., 11.58b-59a; May, 11.78; July, 11.87; Sept., 11.65b-70a; Oct., 11.53; Dec., 11.50b; Mar., 11.55b-69a; and May, 11.63b-75a.	
Jan. 12-Jan., 11.35n; Mar., 11.56b-58a; May, 11.72; July, 11.82; Sept., 11.62b-64a; Oct., 11.50b-53a; Dec., 11.48b-55a; Mar., 11.50b; and May, 11.50b.	
Jan. 13-Jan., 11.35n; Mar., 11.56b-58a; May, 11.72; July, 11.82; Sept., 11.62b-64a; Oct., 11.50b-53a; Dec., 11.48b-55a; Mar., 11.50b; and May, 11.50b.	
Jan. 14-Jan., 11.55n; Mar., 11.77b-79a; May, 11.88; July, 11.93-96; Sept., 11.75b-80a; Oct., 11.61b-63a; Dec., 11.60b-63a; Mar., 11.60b; and May, 11.70b-75a.	

# BY-PRODUCTS ... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Jan. 13, 1960

### BLOOD

Unground, per unit of ammonia, bulk ..... 5.00n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose  
Low test ..... 5.75n  
Med. test ..... 5.25n  
High test ..... 5.00n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..... Carlots, ton \$75.00@ 80.00  
50% meat, bone scraps, bulk ..... 72.50@ 77.50  
60% digester, tankage, bagged ..... 75.00@ 80.00  
60% digester, tankage, bulk ..... 72.50@ 77.50  
80% blood meal, bagged ..... 100.00@ 120.00  
Steam bone meal, 50-lb. bags (specially prepared) ..... 100.00  
60% steam bone meal, bagged ..... 85.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) \*4.50@ 4.75  
Hoof meal, per unit of ammonia ..... 17.00

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.30n  
Medium test, per unit prot. .... 1.25@ 1.30n  
High test, per unit prot. .... 1.15n

### GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton ..... 15.00  
Cattle jaws, feet (non-gel), ton .. 1.50@ 3.50  
Trim bone, ton ..... 3.50@ 8.00  
Pigskins (gelatine), lb. .... 5 1/2  
Pigskins (rendering) piece ..... 7 1/2@ 12 1/2

### ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton ..... 60.00  
Winter coll, dried, midwest, ton ..... 55.00  
Cattle switches, piece ..... 2@ 3 1/2  
Winter processed (Nov.-Mar.) gray, lb. .... 11@ 14n

\*Del. midwest, fdel. east, n-nom., n-asked.

## TALLOWs and GREASES

Wednesday, Jan. 13, 1960

Consumers of inedible tallow and greases talked fractionally lower prices late last week, while sellers suggested steady to a little higher prices. It was reported that some choice white grease, all hog, traded at 6 1/8c, c.a.f. New York. Original fancy tallow was bid at 6 1/8c, the same destination, with the asking price of sellers at 6 1/4@6 3/8c. Bleachable fancy tallow was bid at 5 3/4@5 5/8c, c.a.f. East.

The inedible market at the start of the new week was inclined to easiness, and some trade developed at slightly reduced quotations. Bleachable fancy tallow sold at 5 1/4c, special tallow and B-white grease at 4 1/2c, and yellow grease at 4@4 1/8c, all c.a.f. Chicago. Edible tallow sold at 6 1/8c, f.o.b. Denver, and for movement to the West Coast. A total of four tanks of edible tallow changed hands at 6 7/8c, c.a.f. Chicago. Bleachable fancy tallow was bid at 5 3/4c, c.a.f. New York, and at 5 5/8c, c.a.f. Avondale. Trade talk was around

5 3/8c, c.a.f. Chicago, on choice white grease, all hog.

In a moderate to fair trade, inedible tallows and greases sold at steady to fractionally lower price levels, mostly lower. Special tallow sold at 4 3/8c; however, additional tanks sold later at 4 1/2c, c.a.f. Chicago, and with further inquiry the basis. Special tallow was bid at 5@5 1/8c, c.a.f. New York, and stock considered. Yellow grease was bid at 4 3/4c, the same destination and some movement was reported at 3 7/8@4c, c.a.f. Chicago, and price depended on quality of stock. Several tanks of edible tallow changed hands at 6 7/8c, c.a.f. Chicago. Edible tallow was also available at 6 1/2c, f.o.b. River. Edible tallow sold later at 6 7/8@7c, c.a.f. Chicago and Chicago basis. Edible tallow also sold at 6 1/2c, f.o.b. River points.

Bleachable fancy tallow traded at 5 1/8c, c.a.f. Chicago, and the same material was bid at 5 5/8@5 3/4c, c.a.f. New York, and reports were that some sold at the outside basis. Prime tallow sold at 4 3/4c, No. 1 tallow at 3 7/8@4c, and choice white grease, all hog, at 5 1/4c, all c.a.f. Chicago. Orig-

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Representative



final fancy tallow was bid at 5 $\frac{7}{8}$ c, c.a.f. New York, with the asking price at 6 $\frac{1}{8}$ @ $\frac{1}{8}$ c, depending on location of material. Choice white grease, all hog, was bid at 6 $\frac{1}{8}$ c, c.a.f. New York, and indications were also in the market of 6c, c.a.f. Avondale. Sellers, meanwhile, asked fractionally higher prices.

**TALLOW:** Wednesday's quotations: edible tallow, 6 $\frac{1}{2}$ c, f.o.b. River, and 6 $\frac{7}{8}$ @ $\frac{1}{8}$ c, Chicago basis; original fancy tallow, 5 $\frac{3}{8}$ c; bleachable fancy tallow, 5 $\frac{1}{8}$ c; prime tallow, 4 $\frac{3}{4}$ c; special tallow, 4 $\frac{1}{2}$ c; No. 1 tallow, 3 $\frac{7}{8}$ @ $\frac{1}{8}$ c; and No. 2 tallow, 3 $\frac{1}{4}$ c.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 5 $\frac{1}{4}$ c; B-white grease, 4 $\frac{3}{8}$ @ $\frac{1}{8}$ c; yellow grease, 3 $\frac{7}{8}$ @ $\frac{1}{8}$ c; and house grease, 3 $\frac{1}{4}$ @ $\frac{1}{8}$ c.

## EASTERN BY-PRODUCTS

New York, Jan. 13, 1960

Dried blood was quoted today at \$4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

## Vegetable Oil Exports Rise

United States exports of cottonseed oil and soybean oil in the marketing year ended September 30 amounted to 1,345,000,000 lbs., according to the Foreign Agricultural Service. This volume was up from 1,051,000,000 lbs. exported in the previous marketing year. Of the 1958-59 marketing year total, 888,000,000 lbs. were exported under Title I of Public Law 480 compared with 689,000,000 lbs. in the previous marketing year. Exports for the first two months of the current marketing year at 266,000,000 lbs. compared with 212,000,000 lbs. last year.

## Cut Rates On Aussie Wool By Eliminating Inland Service

Shipping lines operating between Australia and eastern United States ports recently reduced their shipping rates on wool by eliminating their inland freight service, the Foreign Agricultural Service has recently revealed.

Prior to September 1, 1959, the freight costs included inland freight from the U.S. port of entry to the mill. Wool unloaded at Boston was often railshipped to mills in the South at the ocean shipping line's expense.

The new rate for grease wool is 5¢ per lb., and for scoured, 6¢ per lb. The old rates were 5.85¢ and 7.2¢, respectively. In addition, the shipper continues to receive a 7 per cent commission, or rebate.

## CHICAGO HIDES

Wednesday, Jan. 13, 1960

**BIG PACKER HIDES:** The market ruled quiet at the close of last week, following an estimated trade for the period of about 100,000 pieces. Packers moved a fair volume of heavy native steers at 13c, or  $\frac{1}{2}$ c lower. Branded steers opened last week steady, but the bulk sold at  $\frac{1}{2}$ c lower later. Cows held steady on a good demand, with heavy natives at 14 $\frac{1}{2}$ c for all points. Northern branded cows held steady at 13 $\frac{1}{2}$ c, while some lighter average kinds brought 14c. Light native cows were steady, as Austin production sold at 21 $\frac{1}{2}$ c, and a few River, Wichita and Indianapolis sold at 22c.

The market opened the new week on the quiet side, with the undertone showing some firmness. Heavy native cows were  $\frac{1}{2}$ c higher in spots.

A moderate trade took place on Tuesday, and at steady to higher prices. Heavy native steers rebounded on sales at 13 $\frac{1}{2}$ c for River production and a car of light average brought a premium of 14c for Northern stock. Butt-branded steers sold  $\frac{1}{2}$ c higher at 12c, while Colorado moved fairly well at 11c, steady. Heavy native cows sold well at 15 $\frac{1}{2}$ c, 1c over previous sales. A car each of Fremont and Peoria light native cows traded at 23c. Branded cows were stronger, as a car of light average Rivers moved at 14 $\frac{1}{2}$ c.

At midweek, St. Paul, Milwaukee and Winona heavy native cows sold at 16c, while River stock last brought 15 $\frac{1}{2}$ c.

**SMALL PACKER AND COUNTRY HIDES:** Trading was only moderate this week, although the lighter average weights were in good demand and supplies relatively tight. With buyers selective, the heavier weights were more or less ignored up to midweek, after which the situation improved. Midwestern small packer 50/52-lb. averages were quoted at 17@17 $\frac{1}{2}$ c nominal, while the 60/62's were pegged at 13@13 $\frac{1}{2}$ c nominal. Locker-butcher 50/52's were quoted at 14@15c, points and quality considered, and the same average renderers were listed at 12 $\frac{1}{2}$ @13 $\frac{1}{2}$ c. No. 3 hides were quoted at 11@11 $\frac{1}{2}$ c nominal.

**CALFSKINS AND KIPSKINS:** Late last week a large producer sold about 3,500 Evansville light and heavy calf at 62 $\frac{1}{2}$ c and 60c. A car of St. Paul kips and overweights sold at 44c and 39c,  $\frac{1}{2}$ c over previous sales. Last reported sales of regular slunks were at 2.00. Small packer all-weight calf was quoted at 42@45c on nominal basis, as were allweight

kips at 38@39c. Country allweight calf was quoted at 27@30c and all-weight kips at 25@28c.

**SHEEPSKINS:** Demand was reported good on shearlings, with Northern-River No. 1's reported at 1.70@1.85, and some Southwestern mouton types sold at 1.90@2.00. Midwestern No. 2 shearlings moved mostly at 1.30@1.40, while Southwesterns sold up to 1.50. No. 3's held steady at .60@.75. January production wool pelts were firm at 3.70@3.85 per cwt. liveweight basis. Last reported sales on full wool dry pelts were at .23. Pickled skins were steady, with lambs at 13.50 and sheep at 15.25@15.50.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Cor. date
Wednesday, Jan. 13, 1960		1959
Lgt. native steers ... 23	@ 23 $\frac{1}{2}$ n	19 $\frac{1}{2}$ @ 20n
Hvy. nat. steers ...	13 $\frac{1}{2}$ n	12 @ 12 $\frac{1}{2}$ n
Ex. lgt. nat. steers ...	25 $\frac{1}{2}$ n	22 @ 22 $\frac{1}{2}$ n
Butt-brand. steers ...	12n	10 $\frac{1}{2}$ n
Colorado steers ...	11 $\frac{1}{2}$ n	9 $\frac{1}{2}$ n
Hvy. Texas steers ...	21n	18n
Ex. lgt. Texas steers ...	23 $\frac{1}{2}$ n	19 $\frac{1}{2}$ n
Heavy native cows ... 15 $\frac{1}{2}$ @ 16		15 @ 15 $\frac{1}{2}$ n
Light nat. cows ... 22 $\frac{1}{2}$ @ 23n		18 $\frac{1}{2}$ @ 23
Branded cows ... 14 @ 14 $\frac{1}{2}$		13 $\frac{1}{2}$ @ 14 $\frac{1}{2}$ n
Native bulls ...	12n	9 $\frac{1}{2}$ @ 10n
Branded bulls ...	11n	8 $\frac{1}{2}$ @ 9n
Calfskins:		
Northern, 10/15 lbs.	60n	65n
10 lbs./down ...	62 $\frac{1}{2}$ n	65n
Kips, Northern native, 15/25 lbs. ....	44n	51 $\frac{1}{2}$ n

SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg. ....	13 @ 13 $\frac{1}{2}$ n	13 @ 13 $\frac{1}{2}$ n	
50/52-lb. avg. ....	17 @ 17 $\frac{1}{2}$ n	16 @ 16 $\frac{1}{2}$ n	

SMALL PACKER SKINS		
Calfskins, all wts. ...	.42 @ 45n	46n
Kipskins, all wts. ...	.38 @ 39n	36n

SHEEPSKINS			
Packer shearlings:			
No. 1 .....	1.70 @ 1.85	1.10 @ 1.30	
No. 2 .....	1.30 @ 1.40	.50 @ .60	
Dry Pelts .....	.23n	.17n	
Horsehides, untrim. 11.50@12.00n		8.50 @ 9.00n	
Horsehides, trim. 10.50@11.00n		8.00 @ 8.25n	

## N. Y. HIDE FUTURES

Friday, Jan. 8, 1960				
	Open	High	Low	Close
Jan. ...	18.60b	19.35	18.74	19.25-.35
Apr. ...	17.90	18.55	17.90	18.45-.50
July ...	17.88b	18.35	18.35	18.40b-.48a
Oct. ...	17.70b	18.35	18.00	18.35
Jan. ...	17.30b	17.75	17.75	18.05b-.25a
Sales: 64 lots.				
Monday, Jan. 11, 1960				
Jan. ...	19.55	20.30	19.55	19.90b-20.10a
Apr. ...	18.50b	19.35	18.80	18.87
July ...	18.70b	19.15	18.70	18.78b-.87a
Oct. ...	18.65b	19.08	18.65	18.25b-.40a
Jan. ...	18.40b	...	...	...
Sales: 118 lots.				
Tuesday, Jan. 12, 1960				
Jan. ...	19.90b	20.25	19.85	20.10
Apr. ...	18.87b	18.90	18.80	18.70
July ...	18.80b	18.96	18.50	18.50
Oct. ...	18.65b	...	...	18.40b-.50a
Jan. ...	18.30b	...	...	18.00b-.40a
Sales: 68 lots.				
Wednesday, Jan. 13, 1960				
Jan. ...	19.80b	20.35	19.95	20.30b-.50a
Apr. ...	18.50b	18.75	18.45	18.78
July ...	18.35b	18.35	18.35	18.50b-.65a
Oct. ...	18.25b	18.35	18.30	18.45b-.53a
Jan. ...	18.00b	...	...	18.10b-.33a
Sales: 79 lots.				
Thursday, Jan. 14, 1960				
Jan. ...	20.40	20.50	20.30	20.30
Apr. ...	18.88	19.00	18.80	18.87-.89
July ...	18.61b	18.85	18.80	18.72b-.80a
Oct. ...	18.47b	18.67	18.60	18.58b-.63a
Jan. ...	18.20b	...	...	18.20b-.40a
Sales: 98 lots.				

# LIVESTOCK MARKETS... Weekly Review

## Chicago Stock Yards Leading Cattle Market, Largest Livestock Shipping Point, Says C. S. Potter

Salable livestock receipts at the Chicago Stock Yards rose to a total of 4,887,483 in 1959, an increase of 86,947 over the 1958 total, according to Charles S. Potter, president. The year's cattle receipts, totaling 2,210,655 head, were the largest of any market in the country. Hog receipts increased by 161,851 over 1958 to a total of 2,235,466 and sheep receipts, up by 13,477, totaled 411,200 head in 1959.

"Chicago now rates as the largest shipping market in the world," said Potter. "The rating came about as a natural result of the increased number of buyers here for off-the-market packers, whose buying operations rose sharply in a year when two large packers ceased slaughter operations in Chicago.

"In the five months since the latest closing (Armour & Company), cattle receipts rose 18 per cent at Chicago, while buying for eastern packers increased by 40 per cent. In that period, the off-market buying rose to a record 70 per cent of all cattle receipts. In the previous five months, the off-market cattle purchase rate was 59 per cent. Hog shipments in 1959 totaled 906,022 head, an increase of 151,160, or nearly 20 per cent, from the 1958 total of 754,862."

Today, Potter added, nearly 400 packers located east of Chicago are represented here by 129 livestock buyers. To illustrate the extent of the industry's transition, off-market buyers last year shipped out of Chicago a total of 2,609,500 cattle, hogs and sheep, while 1958 shipments totaled 2,298,611 head. Ten years ago, the number was only 1,314,321.

"Many of the 20 active and growing packers now operating in Chicago came into their own during the years when 'big' packers were reducing their slaughter operations. The large packers who ceased slaughter operations in Chicago continue to buy in volume here for plants located elsewhere. Viewing this overall picture, we see favorable prospects for the new year, with an increase in livestock receipts at the Chicago market," Potter declared.

## Sheep And Lambs On Feed January 1 Down 7% From Year Earlier; Corn Belt Off Same Amount

The number of sheep and lambs on feed for market on January 1 was 7 per cent smaller than a year earlier, according to the Crop Reporting Board. The number was estimated at 4,140,000 head—308,000 fewer than a year earlier. In the north central states the 2,466,000 sheep and lambs on feed were 7 per cent fewer than the 2,659,000 head on feed January 1, 1959. The sharpest decline was in Kansas, where numbers were down 37 per cent from a year earlier.

Shipments of feeder sheep and lambs into nine of the Corn Belt states totaled 1,992,776 head from July through November 1959. This was 3 per cent less than for the same period of 1958.

Sheep and lambs on feed in the 11 western states totaled 1,383,000 head—6 per cent fewer than the 1,466,000 head on feed a year earlier. In Colorado, the main sheep feeding state, there were 555,000 on feed January 1, compared with 540,000 head on feed a year earlier. In California, the number of sheep and lambs on feed at 311,000 head was 6 per cent more than the 293,000 head on feed on January 1, 1959.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Jan. 12 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.Y. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS:</b>					
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1:					
180-200	\$13.25-13.35	\$12.25-13.35			\$12.25-13.35
200-220	13.25-13.35	13.00-13.35		\$13.00-13.35	13.50-13.75
220-240		12.50-13.00		13.00-13.35	13.50-13.75
U.S. No. 2:					
180-200		12.25-13.00			
200-220		12.75-13.00			13.00-13.25
220-240		12.35-12.90			13.00-13.25
240-270		11.75-12.50			
U.S. No. 3:					
200-220	12.50-12.75	12.25-12.50			12.25-12.50
220-240	12.00-12.75	11.75-12.25			12.25-12.50
240-270	11.50-12.25	11.25-11.75			11.50-12.25
270-300	11.25-11.75	11.00-11.50			11.00-11.50
U.S. No. 1-2:					
180-200	13.00-13.25	12.25-13.25		11.75-13.00	12.00-13.50
200-220	13.00-13.25	12.85-13.25	\$13.00-13.25	12.75-13.25	13.00-13.50
220-240	12.85-13.25	12.50-13.00	13.00-13.25	12.75-13.25	13.00-13.50
U.S. No. 2-3:					
200-220	12.50-13.00	12.50-12.75	12.50-12.75	12.00-12.50	12.50-12.75
220-240	12.00-13.00	12.00-12.75	12.50-12.75	12.00-12.50	12.50-12.75
240-270	11.50-12.50	11.50-12.00	12.00-12.50	11.50-12.25	12.00-12.50
270-300	11.25-11.75	11.00-11.50	11.00-12.25	10.75-12.00	11.00-12.00
U.S. No. 1-2-3:					
180-200	12.75-13.25	12.00-12.75	12.25-12.75	11.50-12.50	11.75-13.00
200-220	12.50-13.25	12.60-12.75	12.75-13.00	12.25-13.00	12.50-13.00
220-240	12.00-13.00	12.25-12.75	12.75-13.00	12.25-13.00	12.50-13.00
240-270	11.50-12.85	11.75-12.25	12.50-12.75	11.25-12.50	
<b>SOWS:</b>					
U.S. No. 1-2-3:					
180-270	11.00-11.25				
270-330	10.75-11.25			10.50-11.00	10.25-10.50
330-400	10.25-11.25	9.50-10.50	10.00-10.50	10.00-10.75	9.75-10.50
400-550	9.00-10.50	8.75- 9.75	9.50-10.25	9.75-10.50	9.00-10.25
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
<b>Prime:</b>					
700-900		27.75-28.25		27.50-28.00	
900-1100		27.75-28.25		27.50-28.00	
1100-1300		27.75-29.00		27.25-28.00	27.25
1300-1500		27.25-29.00		26.50-27.75	
<b>Choice:</b>					
700-900	25.50-27.50	26.50-28.00	25.50-26.50	25.50-27.50	25.00-27.00
900-1100	25.50-27.50	26.25-28.00	25.50-26.50	25.25-27.50	25.25-27.25
1100-1300	25.25-27.25	25.50-28.00	25.00-26.50	24.50-27.50	24.75-27.75
1300-1500	24.75-27.00	25.00-27.75	24.75-26.00	23.50-27.25	24.25-26.25
<b>Good:</b>					
700-900	23.25-26.00	24.00-26.25	22.00-25.00	22.25-25.25	23.50-25.25
900-1100	22.75-25.75	23.75-26.25	21.75-24.50	22.00-25.50	23.00-25.25
1100-1300	22.50-25.50	23.50-25.50	21.50-24.50	20.75-25.25	22.75-25.25
<b>Standard,</b>					
all wts.	18.50-23.25	20.50-24.00	18.50-21.50	18.25-22.25	18.50-23.50
<b>Utility,</b>					
all wts.	17.00-21.00	19.00-20.50	16.50-18.50	17.00-18.25	17.00-18.50
<b>HEIFERS:</b>					
<b>Prime:</b>					
900-1100		26.50-27.00	27.50	27.00-27.50	
<b>Choice:</b>					
700-900	24.25-27.00	25.50-27.00	23.50-26.25	24.75-27.00	24.50-26.25
900-1100	23.75-26.50	25.00-27.00	23.50-26.25	24.50-27.00	24.50-26.50
<b>Good:</b>					
600-800	21.50-24.25	23.50-25.50	21.00-23.50	21.50-24.75	23.00-24.50
800-1000	21.00-24.00	23.00-25.50	21.00-23.50	21.00-24.75	23.00-24.50
<b>Standard,</b>					
all wts.	16.00-21.50	19.00-23.50	17.00-21.00	18.00-21.50	18.00-23.00
<b>Utility,</b>					
all wts.	15.50-17.00	16.50-19.00	15.00-17.00	16.50-18.00	16.00-18.00
<b>COWS:</b>					
<b>Commercial,</b>					
all wts.	16.00-18.00	16.00-17.25	16.50-18.00	15.75-17.00	15.50-16.50
<b>Utility,</b>					
all wts.	15.50-16.50	14.50-16.50	14.75-17.00	14.00-16.00	14.00-15.50
<b>Canner &amp; cutter,</b>					
all wts.	12.00-16.00	12.00-16.00	11.00-15.50	12.00-14.00	11.50-14.00
<b>BULLS (Yrly. Excl.) All Weights:</b>					
Commercial	18.50-21.00	21.50-22.50	18.50-20.00	18.00-21.00	20.50-22.00
Utility	17.50-19.00	20.00-22.00	18.50-19.50	18.00-20.50	19.50-22.50
Cutter	15.50-18.00	19.00-20.00	17.00-18.50	17.00-18.00	19.00-22.00
<b>VEALERS, All Weights:</b>					
Ch. & pr.	30.00-37.00	30.50	29.00	25.00	30.00-36.00
Std. & gd.	22.00-31.00	25.00-29.00	20.00-24.00	19.00-24.00	17.00-30.00
<b>CALVES (5 Lbs. Down):</b>					
Choice	24.00-28.00		25.00		25.00-26.00
Std. & gd.	16.00-25.00		18.00-24.00		18.00-25.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 Lbs. Down):</b>					
Prime		21.00			
Choice	18.75-20.00	19.00-20.25	19.25-20.00	18.75-19.50	19.00-19.50
Good	18.00-19.25	18.00-19.00	18.00-19.25	17.75-19.00	18.50-19.00
<b>LAMBS (105 Lbs. Down) (Shorn):</b>					
Choice	17.75-18.50	18.50	18.00-19.00	16.75-18.50	
Good	17.00-18.00		17.00-18.25	16.75-17.75	
<b>EWES:</b>					
Gd. & ch.	4.50- 5.50	6.00- 7.00	5.00- 6.00	4.00- 6.00	5.00- 6.50
Cull. & util.	3.50- 4.75	5.50- 6.25	4.00- 5.00	3.50- 4.75	3.00- 5.00

## CORN BELT DIRECT

### TRADING

Des Moines, Jan. 13—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

#### BARROWS & GILTS:

U.S. No. 1, 200-220	\$12.25@13.50
U.S. No. 1, 220-240	11.85@13.00
U.S. No. 2, 200-220	12.00@13.10
U.S. No. 2, 220-240	11.60@12.75
U.S. No. 2, 240-270	11.00@12.25
U.S. No. 3, 200-220	11.60@12.50
U.S. No. 3, 220-240	11.20@12.30
U.S. No. 3, 240-270	10.80@11.90
U.S. No. 3, 270-300	10.00@11.15
U.S. No. 2-3, 270-300	10.15@11.25
U.S. No. 1-3, 180-200	11.00@12.50
U.S. No. 1-3, 200-220	12.00@12.75
U.S. No. 1-3, 220-240	11.60@12.50
U.S. No. 1-3, 240-270	10.90@12.00

#### SOWS:

U.S. No. 1-3, 270-300	9.60@11.00
U.S. No. 1-3, 300-400	9.10@10.50
U.S. No. 1-3, 400-550	7.75@9.50

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	est.	actual	actual
Jan. 7	93,000	32,000	68,500		
Jan. 8	60,000	Hol.	67,500		
Jan. 9	55,000	57,000	41,000		
Jan. 11	108,000	85,000	57,000		
Jan. 12	83,000	86,000	56,000		
Jan. 13	80,000	104,000	96,000		

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Jan. 12 were as follows:

CATTLE:	Cwt.
Steers, prime	\$26.50@28.00
Steers, choice	24.25@27.25
Steers, good	21.75@25.25
Heifers, ch. & pr.	24.25@27.00
Heifers, good	21.50@24.25
Cows, util. & com'l.	14.00@16.50
Cows, can. & cut.	12.00@14.50
Bulls, util. & com'l.	20.00@21.50
Bulls, cutter	18.50@20.00

#### BARROWS & GILTS:

U.S. No. 2, 180/200	11.75@12.50
U.S. No. 2, 200/220	12.35@12.60
U.S. No. 2, 220/240	12.35@12.60
U.S. No. 2, 240/270	12.00@12.50
U.S. No. 3, 200/240	12.25@12.35
U.S. No. 3, 240/270	11.75@12.25
U.S. No. 3, 270/300	11.25@11.75
U.S. No. 1-2, 180/200	11.75@12.60
U.S. No. 1-2, 200/220	12.50@13.00
U.S. No. 1-2, 220/240	12.50@12.75
U.S. No. 2-3, 200/220	12.25@12.50
U.S. No. 2-3, 220/240	12.25@12.50
U.S. No. 2-3, 240/270	11.75@12.35
U.S. No. 2-3, 270/300	11.50@12.00
U.S. No. 1-3, 180/200	11.75@12.50
U.S. No. 1-3, 200/220	12.35@12.50
U.S. No. 1-3, 220/240	12.35@12.50
U.S. No. 1-3, 240/270	12.00@12.50

#### SOWS, U.S. No. 1-3:

270/330 lbs.	none qtd.
330/400 lbs.	10.50@11.00
400/550 lbs.	9.75@10.50

#### LAMBS:

Good & ch. (wooled)	19.00@19.50
Good & ch. (shorn)	18.00@18.50

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Jan. 12 were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.50@26.25
Steers, good	22.75@24.50
Heifers, gd. & ch.	23.50@25.50
Cows, utility	14.50@16.00
Cows, can. & cut.	12.00@14.50
Bulls, utility	18.00@20.50

#### BARROWS & GILTS:

U.S. No. 1-2, 200/230	13.40@13.50
U.S. No. 1-3, 190/250	13.00@13.35
U.S. No. 2-3, 315/325	11.50

#### SOWS, U.S. No. 2-3:

300/375 lbs.	10.00@10.50
430/520 lbs.	8.50@9.75

#### LAMBS:

Gd. & ch. (wooled)	18.50@20.00
Gd. & ch. (shorn)	18.00@18.25

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Jan. 12 were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@27.50
Steers, good	21.50@25.00
Heifers, gd. & ch.	22.00@25.50
Cows, util. & com'l.	15.00@17.00
Cows, can. & cut.	12.50@15.50
Bulls, util. & com'l.	18.00@22.00

#### VEALERS:

Choice	34.00@36.00
Good & choice	31.00@35.00
Calves, gd. & ch.	25.00@29.00

#### BARROWS & GILTS:

U.S. No. 1, 200/220	13.00@13.50
U.S. No. 3, 200/220	12.00@12.25
U.S. No. 3, 220/240	12.00@12.25
U.S. No. 3, 240/270	11.25@11.75
U.S. No. 3, 270/300	10.75@11.25
U.S. No. 1-2, 180/200	12.90@13.25
U.S. No. 1-2, 200/220	12.90@13.25
U.S. No. 1-2, 220/240	12.50@13.00
U.S. No. 2-3, 200/220	12.00@12.50
U.S. No. 2-3, 220/240	12.00@12.50
U.S. No. 2-3, 240/270	11.50@12.00
U.S. No. 2-3, 270/300	11.00@11.50
U.S. No. 1-3, 180/200	12.25@12.85
U.S. No. 1-3, 200/220	12.25@12.90
U.S. No. 1-3, 220/240	12.00@12.75
U.S. No. 1-3, 240/270	11.50@12.50

#### SOWS, U.S. No. 1-3:

270/330 lbs.	10.00@10.75
330/400 lbs.	9.75@10.25
400/550 lbs.	9.00@10.00

#### LAMBS:

Gd. & ch. (wooled)	16.00@20.00
Choice (fall shorn)	19.00

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Jan. 12 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$24.50@28.00
Steers, good	22.50@24.00
Heifers, gd. & ch.	22.50@25.50
Cows, util. & com'l.	15.00@17.00
Cows, can. & cut.	13.00@15.00
Bulls, util. & com'l.	17.50@20.00

#### VEALERS:

Good & choice	24.00@27.00
Calves, gd. & ch.	20.00@23.00

#### BARROWS & GILTS:

U.S. No. 3, 220/240	12.00@12.25
U.S. No. 3, 240/270	11.60@12.00
U.S. No. 3, 270/300	11.50@11.65
U.S. No. 1-2, 180/200	12.25@13.25
U.S. No. 1-2, 200/220	12.75@13.40
U.S. No. 1-2, 220/240	12.75@13.25
U.S. No. 2-3, 200/220	12.00@12.50
U.S. No. 2-3, 220/240	12.00@12.50
U.S. No. 2-3, 240/300	11.50@12.25
U.S. No. 1-3, 180/200	12.00@12.75
U.S. No. 1-3, 200/220	12.25@12.75
U.S. No. 1-3, 220/240	12.25@12.75
U.S. No. 1-3, 240/270	11.75@12.50

#### SOWS, U.S. No. 1-3:

270/330 lbs.	10.75@11.25
330/400 lbs.	10.25@10.75
400/550 lbs.	9.50@10.25

#### LAMBS:

Gd. & ch. (wooled)	18.50@19.25
Gd. & ch. (shorn)	17.00@18.50

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Jan. 12 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$23.00@27.00
Steers, stand.	21.00@22.50
Heifers, gd. & ch.	22.00@24.00
Heifers, util. & std.	18.00@21.00
Cows, utility	15.00@17.00
Cows, can. & cut.	13.00@16.00
Bulls, util. & com'l.	20.00@21.00

#### VEALERS:

Choice	36.00@37.00
Good & choice	31.00@35.00
Calves, gd. & ch.	20.00@25.00

#### BARROWS & GILTS:

U.S. No. 1-2, 190/240	13.00@13.25
U.S. No. 2-3, 190/240	12.50@13.00
U.S. No. 2-3, 240/270	12.00@12.50

#### SOWS, U.S. No. 2-3:

250/400 lbs.	9.50@10.00
400/600 lbs.	8.00@9.00

#### LAMBS:

Gd. & ch. (wooled)	18.00@19.50
Choice (fall shorn)	19.00

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 9, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area <sup>1</sup>	15,253	11,303	57,404	52,400
Baltimore, Philadelphia	9,225	2,265	32,489	5,894
Cincy., Cleve., Detroit, Indpls.	20,653	5,67	164,083	18,046
Chicago area	17,267	7,767	28,042	5,225
St. Paul-Wis. areas <sup>2</sup>	33,847	27,513	173,512	21,577
St. Louis area <sup>3</sup>	12,140	1,627	109,730	7,244
Sioux City-So. Dak. areas <sup>4</sup>	27,798		139,437	22,029
Omaha area <sup>5</sup>	39,211	90	103,398	31,514
Kansas City	15,981		53,244	
Iowa-So. Minnesota <sup>6</sup>	34,920	11,505	385,211	39,154
Louisville, Evansville, Nashville				
Memphis	7,562	3,764	74,601	
Georgia-Florida-Alabama area <sup>7</sup>	7,520	3,804	34,309	
St. Joseph, Wichita, Okla. City	22,507	1,292	64,631	15,473
Ft. Worth, Dallas, San Antonio	8,654	4,240	19,324	11,850
Denver, Ogden, Salt Lake City	19,906	233	23,390	38,108
Los Angeles, San Fran. areas <sup>8</sup>	30,826	1,447	32,728	40,165
Portland, Seattle, Spokane	7,114	379	21,906	5,683
GRAND TOTALS	330,384	82,918	1,517,499	314,352
Totals same week 1959	292,671	86,444	1,214,390	289,336

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Edinburg, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Jan. 2 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B <sup>1</sup>	Good
	1959	1958	1959	1958
Toronto	\$23.00	\$26.50	\$35.59	\$37.15
Montreal	24.10	26.10	30.50	22.85
Winnipeg	21.48	26.37	35.66	20.50
Calgary	22.40	24.65	19.65	25.25
Edmonton	21.90	23.50	21.20	26.00
Lethbridge	22.00	24.50		19.00
Pr. Albert	21.50	24.75		26.55
Moose Jaw	21.50	24.60		25.20
Saskatoon	21.25	25.50		30.00
Regina	22.00	24.50		23.75

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Jan. 9:

	Cattle & Calves	Hogs
Week ended Jan. 9	2,875	21,500
Week previous (six days)	2,196	18,824
Corresponding week last year	3,149	18,717

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Jan. 2, with comparisons:

	Week ended Jan. 2	Same week 1959
CATTLE		
Western Canada	13,671	8,999
Eastern Canada	12,579	9,788
Totals	26,250	18,787

#### HOGS

Western Canada	67,292	42,210
Eastern Canada	73,032	43,775
Totals	140,324	95,985

All hog carcasses graded	149,720	93,936
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#### SHEEP

Western Canada	2,091	1,706
Eastern Canada	2,558	1,242
Totals	4,649	2,948

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 8:

	Cattle	Calves	Hogs	Sheep
Los Ang.	5,300	195	1,100	
N. P'tland	2,744	336	2,322	1,222
Stockton	1,850	125	1,350	15

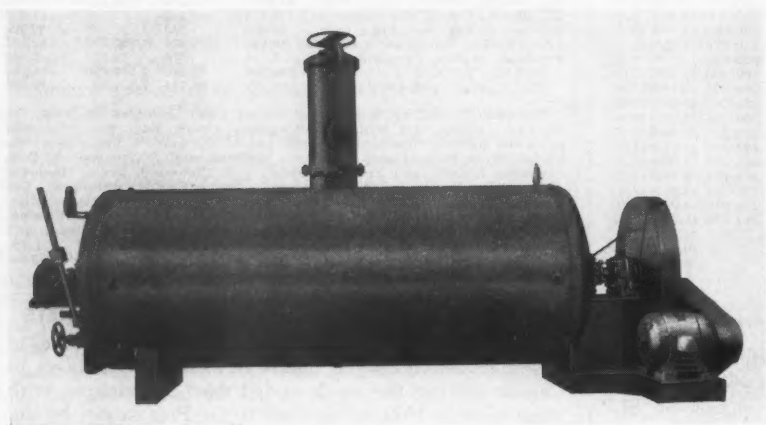
## LIVESTOCK RECEIPTS

Receipts at



# 5 GREAT DUPPS COOKERS

To Meet Every Requirement

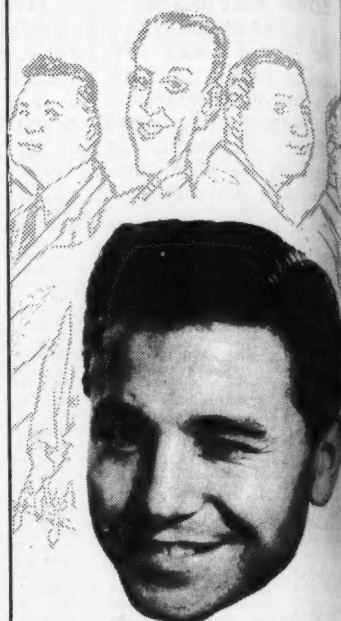


## The Dupps No. 7 Drive Herringbone Cooker

The No. 7 Drive Herringbone Cooker offers you *the most mechanically efficient drive available*. The two point suspension underframe requires the use of only two concrete piers . . . makes it easier to clean around. The steel charging doors are lighter . . . more rugged . . . will not chip. The extra strength, extra safety built into all Dupps cookers save you costly maintenance. Drive lubrication is positive without the use of pumps. Piping is reduced to a minimum, accessibility to controls easier. The Dupps reputation for well engineered . . . precision built equipment stands behind each and every cooker.

Have you thought about our Planned for Profit Engineering Survey for your plant?

**THE DUPPS COMPANY**  
Germantown, Ohio



JUST BETWEEN YOU AND ME...

Knowledgeable  
packers buy  
**BROOKWOOD**  
because they have  
an educated taste and  
a sense of extra value

Every day—more and more meat packers choose Brookwood Pork Sausage Seasoning. There must be a reason. These packers know that Brookwood means a finer product and higher sales! Write, wire or phone today for a free sampling.

## What's New?

Newer than new—that's X-Ten!  
Coming your way from B-F-M.

**BASIC FOOD MATERIALS  
INC.**

853 State Street  
Vermilion, Ohio  
Phone: WO 7-3121

*Good Seasoning Is Basic*

# The Meat Trail...



**WHOOPIING IT UP** are sales staff members of Hygrade Food Products, Inc., Montreal, during inauguration of "Win a 1960 Corvair" frankfurt contest run from October 25 to December 11. "Hey Chief, More Red Beef" was slogan used in contest, which was promoted by television, radio, newspapers and mammoth exhibitions of Corvair car at shopping centers in eastern Canada.

## Wilson Names New V.P. and New Plant Manager at Omaha

E. A. TROWBRIDGE, manager of the Omaha plant of Wilson & Co., Inc., Chicago, has been appointed a vice president, announced. R. S. WHEELER, president, announced R. S. WHEELER, who has been serving as administrative assistant to Trowbridge, is the new Omaha plant manager.

The new vice president will remain in Omaha in an advisory capacity for a brief period before assum-

ing the Omaha provision department in 1941 upon graduation from the University of Nebraska with a B.S. degree in agriculture. He became manager of hog buying in the headquarters pork division in 1956, administrative assistant to the manager of the Albert Lea, Minn., plant in 1958 and administrative assistant to the Omaha manager in 1959.

## PLANTS

National Rendering Corp. plans to begin operations next month at its new rendering plant at 31 Girouard st., Marieville, Que., Canada. DAVID B. GRANOVSKY, president, has informed the NP. The plant is being engineered and supplied by The Dupps Co., Germantown, O. Equipment now is being installed.

Star Provision Co., founded 30 years ago by JOSEPH, IKE and HERMAN GOTLIEB in Acipco, Ala., now a part of Birmingham, is completing a \$650,000 expansion program that will nearly triple its former space. The new 50,000-sq.-ft.-plant at 2001 N. 16th st., being operated under federal inspection, was designed by Henschien, Everds and Crombie of Chicago, with Greer, Holmquist and Chambers of Birmingham as local consulting architects. F. R. Hoar and Son was general contractor for the facility, which includes new hog processing and lard rendering departments, a glazed tile beef cooler, smokehouses that can process up to

100,000 lbs. of product each week and a new 12,000-sq.-ft. warehouse for dry storage. Joseph Gotlieb is president of the company and Ike and Herman Gotlieb are vice presidents. Sons who have entered the business in recent years are: HARVEY, head of production; IRVIN, head of the sales department, and RICHARD and RAYMOND, who are in charge of processing.

Plankinton Packing Co., Milwaukee, will close its plant in Menominee, Mich., on January 30 and incorporate the Menominee operations in Milwaukee. F. R. CLYMER, general manager, has announced. The firm is a Swift & Company affiliate. The shutdown will affect about 60 workers, some of whom will be transferred to Milwaukee, Clymer said. The Menominee plant, operated for the past 48 years, processes cattle and calves and manufactures sausage. It is being closed because livestock marketing in that area has declined in recent years, Clymer explained.

Engineer ALBERT S. FILEMYR of Cheltenham, Pa., has completed renovation of a plant at Blue Anchor, N. J., for National Food Marketers, which processes portion-controlled frozen food. The plant has been approved for federal meat inspection by the Department of Agriculture and also is under Department of Interior inspection for seafood.

Malamuds, Inc., has been organized in Philadelphia as a new business corporation to buy and sell meats and other food products at wholesale and retail. IRVING I. SOLIT, Philadelphia attorney, was the company's legal representative.

A \$94,000 building permit has been issued for a hide processing plant being erected by Packers Building Corp. at 2400 Z st., Omaha. The building will be owned by seven meat packing companies.

Brothers EUGENE and ROLAND (SONNY) MAPELLI of H. Mapelli & Sons, Denver, have embarked on a \$250,000 expansion program. The Denver firm, specializing in custom cuts for the restaurant and institutional market for three decades, will build a new 30,000-sq.-ft. plant during 1960 at 43rd and Valley hwy., near major supplier plants, to replace its current building in the congested lower downtown Denver manufacturing district. Of concrete construction, the new plant will



R. WHEELER



E. TROWBRIDGE

ing his new duties in Chicago. Trowbridge joined Wilson as a student in pork operations at the Chicago plant following his graduation from the University of Missouri in 1933 with a B.S. degree in agriculture. He advanced to positions of increasing responsibility in the headquarters provision division and in 1946 was appointed provision manager at Omaha. He became Omaha plant manager in 1951.

Wheeler started with Wilson in

feature single-level operation and straight product flow. All beef will be delivered from packing plant suppliers direct to the Mapelli dock, whereas in the present operation it has been necessary for Mapelli trucks to pick up the daily needs because of lack of parking space. With one-level operation, better control over operating departments can be exercised, Eugene Mapelli pointed out. Quadrupled dock space and a huge storage yard will permit the Mapelli organization to maintain its long-range truck and trailer fleet at the plant. The company plans to begin producing sausage at the new plant in addition to expanding its meat fabricating operation.

RALPH CRANE, formerly of Sapulpa, Okla., recently purchased Beall Packing Co. in Perkins, Okla., and has changed the name to Ralph's Packing Co. Former owner ARTHUR BEALL, who opened the plant in October, 1956, has gone to Amarillo, Tex., where he has an interest in Golden Spread Packing Co. The Perkins plant is housed in a modern, fire-proof building. Daily slaughter capacity is about 50 cattle or 100 hogs. The plant offers custom slaughtering, wholesale meats for deep freezers and the regular wholesale trade, and prefabricated cuts for the hotel, restaurant and institutional market.

The Sonoma County Board of Zoning Adjustments, Santa Rosa, Cal., has granted a use permit to J. A. LEE for a meat processing plant at 4810 Occidental rd. in Santa Rosa.

## JOBS

The board of directors of Nebraska-Iowa Dressed Beef Co., Omaha, has announced the appointment of MORRIS ERMAN as general manager. Erman was formerly in the cattle order buying business at the Union Stock Yards, South Omaha. Under his direction, killing operations at the company's federally inspected plant will be renewed during the latter part of this month.

HARRY CHAPPELL has been named head cattle buyer for John Morrell & Co. at Sioux Falls, S. D., succeeding CLINTON M. GARDNER, who retired after more than 40 years of service with the company. Chappell has been with the Morrell organization since 1919.

Canada Packers, Ltd., Toronto, has appointed GEORGE HANSON as manager of the company's plant at Moose Jaw, Sask. Hanson had been manager of the beef department at the Canada Packers plant in Vancouver, B. C., since 1955. WALTER

FRAMPTON has been promoted to manager of the Vancouver beef department, and MAURY CLARK has been named assistant manager.

ROBERT H. HAIBACH has been appointed office manager for Haibach Bros., family meat packing firm in Erie, Pa. He served as an agent for the Internal Revenue Bureau for four years.

MARTIN DUNCAN has been named Houston sales promotion co-ordinator for The Rath Packing Co., Waterloo, Ia., succeeding RUDY MINARCIK, who was promoted to sales supervisor at the Rath branch in San Francisco.

Swift & Company has transferred R. J. BOLLMANN from Kansas City to South St. Joseph, Mo., as head cattle buyer. He succeeds M. D. (BIC) WITTICH, who retired after 44 years of service with the company.

## TRAILMARKS

An experimental swine production farm in Arkansas City, Kan., operated by the local high school chapter of the Future Farmers of America, has been sold to Maurer-Neuer, Inc., Arkansas City, which will use the farm to expand its own experimental work in hog production. W. E. BAUCUS, labor relations representative for Maurer-Neuer, said promotion of meat-type hogs is the main objective of the program.

MRS. BETTY TALMADGE, wife of U. S. Senator HERMAN TALMADGE and former first lady of Georgia, has been named Atlanta's 1959 "woman of the year in business" in recognition of her enterprise in organizing and operating a thriving ham business on the family farm at Lovejoy, near Atlanta. In 1952 Mrs. Talmadge bought 200 hams on credit from a local packinghouse and put her husband

and others on the 2,600-acre farm to work rubbing a special curing formula into the hams. She now employs 23 workers and annual ham sales are nearing the 100,000 mark. The products are distributed in 24 states and several foreign countries. Mrs. Talmadge, who quit college in her sophomore year to get married, said she brushes up on her book-keeping with courses in Washington, D. C., while her husband is busy in Congress. The mother of two sons, she also is prominent in local and state politics. Mrs. Talmadge and four other women in different fields will be honored at a woman of the year recognition banquet on January 26 at the Piedmont Driving Club in Atlanta.

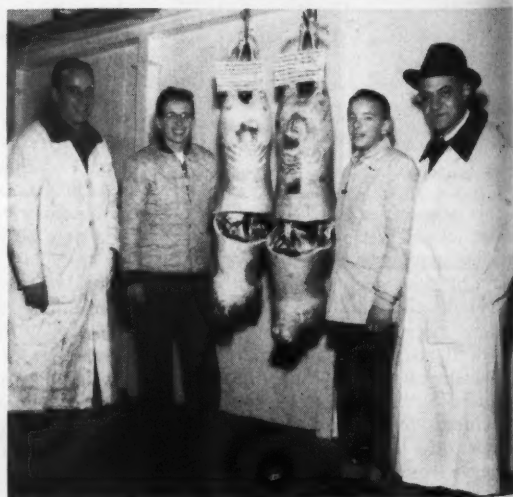
PAUL ZILLMAN of the American Meat Institute, Chicago, was scheduled to address the annual swine producers' conference sponsored by the North Carolina Swine Producers Association this week at North Carolina State College in Raleigh.

The office of C. G. Bowes, Inc., merchandising consultant in the meat field, has been moved to 919 North Michigan ave., Chicago.

Iowa Packing Co., Des Moines, is cooperating in the 1960 Central Iowa Market Hog Show, set for March 12 at Adel, and will be host at the swine carcass show on March 16 at its Des Moines plant.

Adding up the progress of Jackson Packing Co., Jackson, Miss., since the plant was acquired by JOHN H. BOMAN from I. M. BEASLEY and associates in November, 1945, the Jackson State Times noted that the number of employees had increased 450 per cent by the end of 1958; payroll had risen 480 per cent, and dollar sales, 580 per cent. The com-

GRAND champion lamb carcass of 30th annual Detroit Junior Livestock Show was exhibited by Doug Struble (second from right), Mt. Pleasant, Mich., and reserve champion by George Hawkes (third from right), Litchfield, Michigan. Also shown are Albert Bonahoom, president (on right), and Bonnie Bonahoom, vice president (on left) of Wolverine Packing Co., site of contest.



THE NATIONAL PROVISIONER, JANUARY 16, 1960



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pany, which formerly distributed its products from six small peddler trucks, now has a fleet of 27 large refrigerated delivery vans. Boman worked for various national packers for nearly 40 years before buying the Jackson plant. He served as president and general manager of the Jackson firm until last January when he became chairman of the board of directors and was succeeded in the post of president by E. L. JENKINS.

A Lubbock, Tex., plant filled an unusual Christmas order for a Miami Beach restaurateur. Upon learning that JOE GATTIE of Gattie's Restaurant was trying to obtain a mother ewe and twin lambs to give his three children, general manager F. C. KAIN of Supreme Beef Co. in Lubbock contacted the animal husbandry department of Texas Technological College in that city and found such a trio available at the college. He shipped the animals to Miami Beach by plane just in time for Christmas. Supreme Beef is affiliated with Armour and Company, Chicago.

R. J. DINNING, chairman of the board of Burns & Co., Ltd., East Calgary, Alta., received the honorary doctor of laws degree recently from the University of Alberta. In addition to his post with the meat packing firm, Dinning is president of Palm Dairies, Ltd., vice president

of Consolidated Fruit Co. and a director of Calgary Power, Ltd., the Bank of Montreal and several other companies. He has served in executive positions with many civic and charitable groups.

DR. JENNINGS B. SIGRIST has retired from the Meat Inspection Division of the U.S. Department of Agriculture after 35 years of service. At the time of his retirement, he was inspector in charge of the Sioux Falls, S.D., station, where he had been assigned since 1952.



DR. SIGRIST

Dr. Sigrist entered the meat inspection service in 1924 at Sioux City, Ia., and has held supervisory positions in many locations, including South St. Joseph, Mo., and Salt Lake City, Utah. He plans to live in his home town of South St. Joseph.

Meat inspection and quality control are industry watchwords, the Kiwanis Club of Batavia, N. Y., was told by MICHAEL J. CAVALIER, personnel director of Tobin Packing Co., Inc., Rochester, N. Y., and GEORGE CROSS, superintendent of the Tobin plant. The two Tobin officials showed films depicting the manu-

facture of frankfurters and described other operations.

Julian Freirich Co., Long Island City, N. Y., and R. T. French Co. are teamed in a month-long "Corned Beef and Mustard Sauce" promotion starting January 18. Ben B. Bliss Co. is the ad agency for Freirich.

## DEATHS

ROY RAYMOND HOLDFORD, 61, general manager of the Wilson & Co. branch at Wilson, N. C., died of a heart attack. He had been with the company for 25 years and was manager at Wilson for the past 15.

JOHN H. LUEBKE, 67, who retired two years ago as supervisor in charge of livestock at Plankinton Packing Co., Milwaukee, a division of Swift & Company, died January 8. He had been with the firm for 50 years at the time of his retirement. Luebke suffered a heart attack while shoveling snow last month.

DON O. SHELDON, 65, retired executive of Wilson & Co., Inc., died at his home in Albany, N. Y. Sheldon was associated with Wilson 43 years and had managed many company units, including those in Pittsburgh, Syracuse, Buffalo, Binghamton, Schenectady and Troy. He retired about three years ago.

**HURRY...**  
**ONLY 24 WEEKS REMAIN**

Before Humane Slaughtering  
Act Becomes Effective On  
July 1, 1960!

Inquire about the

*Presco*  
**LEKTRO-STUN**  
PAT. PENDING

It will enable you

- to slaughter up to 650 hogs an hour humanely and economically.
- to keep plant modification costs at a minimum.

For full information write to:

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Exclusive Manufacturers of the  
**PRESCO LEKTRO-STUN**



RADIO SALESMAN Arthur Godfrey (second from left), who began promoting Underwood deviled ham last month, meets above with George C. Seybolt (right), president of Wm. Underwood Co., Watertown, Mass., manufacturer of the product; James D. Wells (left), Underwood marketing manager, and Ellen Stillman, account executive for the firm's advertising agency, Kenyon and Eckhardt, Boston. Local market tests of radio in 1959 showed such excellent results that the firm decided to include network radio in its advertising campaign, according to Wells. However, he explained, "Underwood, a confirmed believer in the effectiveness of magazine advertising since the 19th century, is continuing to put the bulk of its advertising dollars into this medium." The 1960 schedule will include a four-color campaign in Good Housekeeping, Ladies Home Journal and Better Homes and Gardens. The Massachusetts company's Red Devil trademark is said to be the oldest food label in the nation.

# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**CLOSURE MACHINE (NE 870):** Introduced by Tipper Tie, Inc., Union, N.J., "Cello" tie casing closure machine (pictured) is used to apply flat clips as first and second ties on

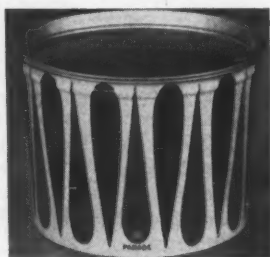


cellulose casings of all sizes. Unit brings to three the number of machines made by the firm for applying first and second ties on casings; "Tipper Clipper" and "Tipperette" models were designed for applying aluminum clips on natural casings and for closures on artificial casings and bags. Mechanically and operationally alike, all three machines differ only in size of clips applied.

**CONVERSION UNIT (NE 831):** Introduced by the Portland (Conn.) division of Emhart Mfg. Co., conversion unit equips Anco slicer to produce precounted, shingled bacon in separated groups approximating correct package weight. Unit consists of a thickness control system

that automatically adjusts slicer to changes in slab thickness and width, an electronic counter that governs slicer blade and counts out slices and a slice roll that receives shingled groups from slicer. Separated bacon groups are closer to exact weight than is possible through manual methods.

**MEAT TUBS (NE 861):** "Parade" waxed paper tub is offered by Paper Container division, Continental Can Company, Newark, N. J., for packaging fancy meat products such as barbecued beef, chitter-



lings and kidneys. Resistant to food acids and impervious to moisture, tub is available in following sizes: 8-, 12-, 16- and 32-oz., plus 5- and 10-lb. Paper and plastic lids printed with packer's brand name are available for all tub sizes; metal lids are made for sizes from 8- to 32-oz. Containers are shipped in three color combinations—tan-gold, blue-gold and green-gold.

**DIFFUSER (NE 845):** "Aircomb" diffuser with self-cleaning, non-clog teeth can be used in pre-

eration, channel diffusion and activated sludge installations. Announced by The American Well Works, Aurora, Ill., it is especially preferred where relatively high tank content agitation is required. Teeth on both sides of device provide



simple, multiple, variable-flow orifices for controlled aeration. Peaked-dome design prevents accumulation of solids. Diffuser can be cast in bronze, aluminum, iron or any other required material.

**AROMATIC CHEMICAL (NE 864):** Offered by Rhodia, Inc., New York City, "Alamask" industrial aromatic chemical is for controlling odors in rendering plants. Water dispersible material works on principle of counteraction and reduction of undesirable odors. A 5 per cent dilution in water is said to be effective as a spray on animal wastes, collection drums and trucks; a 1-2 per cent dilution sprayed in plant operation areas reportedly improves odor conditions.

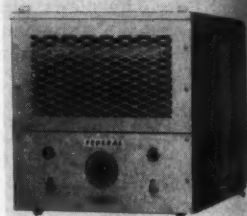
**CODING MACHINE (NE 863):** New machine that imprints folding cartons in the flat at speeds up to 350 per minute has been an-



nounced by Adolph Gotscho, Inc., Hillside, N. J. Magazine-fed and foot-

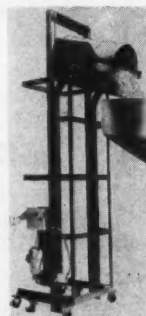
pedal controlled unit imprints code-dates and lot or control numbers in any location on carton surface. It handles almost any shape carton from  $\frac{3}{4}$  x 2 in. to 8 x 12 in.

**AIR PURIFIER (NE 850):** Air purifying apparatus destroys bacteria, molds and odors and reduces decay, sticky meats and trim loss in food store cutting and packaging operations, according to Federal Refrigerator Mfg. Co., Waukesha, Wis., the manufacturer. Device uses



principle of ionizing air by circulating the atmosphere through generating plates which produce an ultraviolet field. Claimed advantages are prolonged shelf life and a clean, fresh, non-toxic atmosphere.

**MATERIAL HANDLING UNIT (NE 843):** Labor-



saving device for lifting and dumping drums or bags has been announced by Conveyors and Dumpers, Inc., Caldwell, N. J.

Available in capacities to 400 lbs. and dumping heights to 12 ft., unit is designed for low-cost batch loading of tanks, kettles, bins and similar equipment. Variations can be designed for other heights and capacities. Models are stationary or portable.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner 15 W. Huron St., Chicago 10, Ill., giving key numbers only (1-16-60).

Key Numbers .....

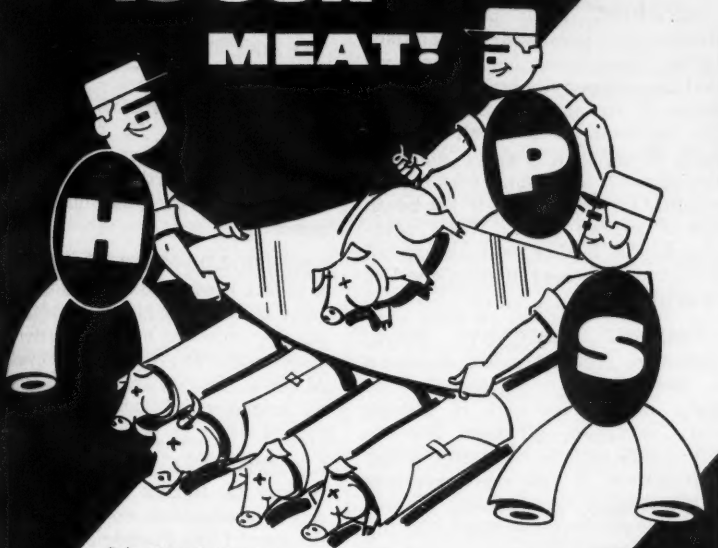
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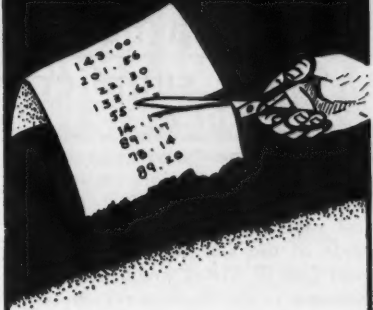
46

# PROTECTION IS OUR MEAT!



Doing things to paper so  
your meat makes the trip in  
best condition . . . keeps  
HPS men hopping to keep  
you shipping.  
Let us know your needs . . .

**H·P·SMITH HPS**  
PAPER CO  
CHICAGO 38



**Clean in one  
operation . . .  
Rinse later and**

**Cut Labor Cost**  
with the all-purpose cleaner

## Sanfax GM-27

**formulated especially  
for Packing Plants**

Removes blood and grease  
quickly . . . rinses freely . . .  
leaving no deposits . . . eco-  
nomical . . . a little goes a long  
way . . .

Safe on all surfaces

WRITE  
WIRE  
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**SANFAX**  
Corporation®

P. O. BOX 604  
ATLANTA, GEORGIA  
ATLANTA CHICAGO SAN FRANCISCO  
TORONTO, CANADA

**OUR 79th YEAR**  
**BERTH. LEVI & CO., INC.**  
1882 "THE CASING HOUSE" 1960

CHICAGO • NEW YORK • LONDON  
BUENOS AIRES • SYDNEY • WELLINGTON • ZURICH

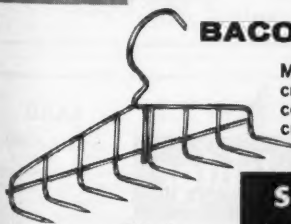
**B**  
**BEACON**

## Stainless Steel MEAT PROCESSING EQUIPMENT

"Nothing Beats Quality"

### BACON HANGERS

Made from 18-8 stainless steel with individually welded  
cross joints to insure years of service. Will not pit or  
corrode—available in three standard designs and also  
custom made duplex hangers that save up to 75% of  
your smoke house space.



Write for  
new full line catalog

**SMALE METAL PRODUCTS**

DIVISION OF BEACON METAL PRODUCTS

2632 S. Shields • Chicago 16, Illinois



## Flashes on suppliers

**CHEMETRON CORP.:** Appointments to two newly created regional sales manager positions were announced by **ROBERT R. MOORE**, general sales manager for carbon dioxide of the Cardox division, Chicago. **LEO W. VOGEL** was named sales manager in the Eastern region, with headquarters in Boston; **GLEN E. McCOSH** was appointed sales manager in the Pacific region, with headquarters in Los Angeles.

**FRICK COMPANY:** This Waynesboro, Pa., builder of refrigerating equipment recently became a subsidiary of General Waterworks Corp. Its new six-man board of directors includes chairman **JOHN SEABROOK**, **W. H. AUBREY**, **HOWARD BUTCHER III**, **A. E. ROSCHLI**, **J. S. STEVENSON, JR.**, and **W. W. KEEN BUTCHER**.

**MC CORMICK & COMPANY, INC.:** This Baltimore firm has purchased all outstanding capital stock of Gorman Eckert & Co., Ltd., London, Ont., Can., resulting in a con-

solidation of the two spice firms. Officials of both concerns said Gorman Eckert will continue as a Canadian corporation under Canadian management.

**MILPRINT, INC.:** **C. K. (BOB) BILLEB**, vice president of manufacturing operations, has announced that the company is building an addition to its plant in Dowingtown, Pa., the facilities of which will absorb those at a present plant in Christiana, Pa. Ground was broken recently for an addition to the South San Francisco plant. When completed, the facility will absorb all manufacturing operations of the Los Angeles plant.

**VISKING COMPANY:** Newly appointed regional sales managers in this division of Union Carbide Corp. include **KENNETH H. NISSEN** and **CHARLES B. WHEELER**. Nissen's duties will include the training and development of new representatives in the firm's central region; Wheeler will have identical duties in the eastern region.

**DOLE REFRIGERATING COMPANY:** **J. A. "JERRY" WILKERSON** has retired from active sales work,

but will remain with the Chicago firm as a consultant. Taking over his territory in the south central states will be **CHARLES J. TESAR**, who is being replaced as district manager of the northeast states by **PAUL B. LAIB**. **JOHN J. BURGE** joined the sales staff recently as application engineer.

**NIAGARA BLOWER COMPANY:** **DUANE R. LAMIMAN** has been assigned to cover the states of Virginia and North Carolina as district engineer for this Buffalo, N. Y. concern.

**REYNOLDS METALS CO.:** A new position, product director for aluminum cans and rigid foil containers at the company's headquarters in Richmond, Va., has been filled by **M. NEAL BURLESON**. He has served as manager of can market sales since 1958.

**AMERICAN VISCOSE CORP.:** **ROBERT M. BEISCH** has been named sales representative for the film division of this Philadelphia concern, according to **ARTHUR J. HORGAN**, Chicago district sales manager. Beisch will service cellophane users in parts of Chicago.

**SAUSAGE CASINGS OF EVERY DESCRIPTION BY**  
"A CASING MAN'S CASING MAN"

**INTERSTATE CASING COMPANY**

285 Hudson St. New York 13, N.Y.  
Algonquin 5-8558 Cable INTCASCO, NY  
35A St. John St., London, E.C.1.  
1, Rue Baudin—Bondy (Seine) France  
9-11 Rue Bisse, Brussels, Belgium

**SHORTHORNS**

grade for grade—  
yield more  
edible meat

**AMERICAN  
SHORTHORN  
ASSN.**

Omaha 7, Nebraska



**cut costs—keep quality high**

with

*New Super*  
**Tietolin**

ALBUMINOUS BINDER  
AND MEAT IMPROVER

**FIRST SPICE** Mixing Company, Inc.  
New York 13, N.Y. • San Francisco 7, Cal. • Toronto 19, Canada

**HOG BUYERS EXCLUSIVELY**

Geo. Hess  
Murray H. Watkins

W. E. (Wally) Farrow  
Earl Martin

**HESS, WATKINS, FARROW & COMPANY**

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**"Partridge"**

LARD  
SAUSAGE

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# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00. Additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

## HELP WANTED

**SALESMAN DESIRING SIDE-LINE**  
LONG ESTABLISHED: Line of stockinettes, tubing, shrouds, sausage bags, desires man calling on meat packers in the west and northwest states. Reply in confidence giving details of experience, lines presently carrying. Personal interviews will be arranged by sales manager. W-25, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Good opening with progressive independent company in the Southeast for a qualified sales manager. Enclose snapshot and outline of experience on a confidential basis. W-4, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING SUPERINTENDENT WANTED:** Experienced preferred. Must be alert, reliable and cost minded. Illinois location. Salary and percentage basis. W-23, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER WANTED:** To take complete charge of hide department. Midwest location. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT WANTED

**WANTED:** Small beef packing plant to rent or to buy, in or around Chicago. Buildings and equipment must be in good condition. Preferably with government inspection. PW-26, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

**FOR SALE:** Processing, freezing, distribution plant in the Philadelphia, Delaware valley area. Financing available. Government inspected meat plant, 16,000 sq. ft. Ample refrigeration, cooling, drying, T. G. load, railroad siding.

J. T. JACKSON CO. Realtors,  
Roosevelt Blvd. & Rising Sun Ave.,  
Philadelphia 20, Pa.  
Phone Davenport 4-2000

## U. S. GOV'T INSPECTED PLANT

**FOR SALE**  
Located in heart of Rocky Mountain Cow Country. Present capacity 200 head cattle per week, can be increased with small investment. Have new sausage department, feed lots to handle 1,000 head of cattle, can be expanded to 5,000 head. 24 acres of land on city water supply. All new refrigeration and plant practically all new. Plant valued \$350,000, will sell worth the money and tremendous saving. Leading packer in area enjoying good business. Will make good plant for processing for west coast. Write or Wire immediately for any details.

FS-27, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

**SLAUGHTER HOUSE & PROVISION PLANT:**  
Approximately 2 acres. New 10 x 10 sharp freezer, 12 x 18 cooler, two 8 x 10 walk-in coolers, one upright freezer, three cubing machines, one new Hollymatic patty maker, grinder, two power saws, scales: computing and stock, killing floor track, stock pens, 60 H. P. hoiler. 1958 sales, \$225,000; 1959 sales exceeded \$300,000. FS-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING PLANT:** Owner in ill health. Best offer accepted. Geo. M. Reeves, owner, Missoula Rendering, Box 526, Missoula, Montana.

## PLANT FOR RENT

### LARGE COOLER-FREEZER SPACE

Approved For  
U. S. Government Meat Inspection

Most desirable corner in Fulton Market. Formerly occupied by a leading packer. Available April, 1960. Fireproof building—total space on first floor, mezzanine and basement, 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire front of building facing Green and Fulton Streets. Side-walk-to-basement elevator.

For full particulars, write Fulton-Green Corporation, 9 W. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1966.

[Continued on page 50]

## EQUIPMENT WANTED

**REFRIGERATION WANTED:** Up to 250 tons. Prefer compressor units not larger than 8 x 8. Entire system needed. Also interested in rendering equipment cookers about 5 x 12. All must be in top condition. Submit your offering to:  
POPP'S PACKING COMPANY  
2100 Carpenter St. Detroit 12, Mich.

**WANTED TO BUY:** Used meat mixers, 1,000 or 1,500 pound capacity. Also 150 or 200 ton hydraulic presses. Also small to medium size ice machines and blower equipment. Send list of surplus equipment you have. HILL PACKING COMPANY, P. O. Box 148, Topeka, Kansas. Phone FLanders 4-8523

## EQUIPMENT FOR SALE

### MEAT MACHINES

Equipment from closed packing plant for sale f.o.b. Complete list, descriptions and prices mailed upon request. Such as: TOLEDO 50 lb dial scales, \$150.00; MODEL 200 "Steak Maker" cubing machine \$90.00; ALLBRIGHT-NELL No 400 Sausage Stuffer \$700.00; MODEL 114 A Linking Machine \$1500.00; buggies, pumps, scales, racks, holts, tables, washers, saws, UV lamp-overhead track, trolleys, etc. Equipment located at 2116 W. Beaver St., Jacksonville, Fla  
Phone EL 3-5428, by owner

N. G. WADE INVESTMENT COMPANY  
P. O. Box 231,  
Jacksonville, Florida.  
Phone EL 5-7718.

**FOR SALE:** (1) Mitts & Merrill 14 CE Hog-steel cylinder, roller bearing, w/75 HP motor, direct drive, mounted on steel base. Three years old. (3) Dunning & Boschert 500 ton hydraulic scrap presses, 20" ram—Hoop 30" diam x 40" deep. In excellent condition. (6) Cookers, Oil & Waste Saving Co., 4' x 7' steam jacketed w/10 HP motors and reducers. (1) Corrigan conveyor (Apron) 18' centers w/barrel dump complete. (1) Corrigan "L" bucket roundabout conveyor —84' centers complete. For information and prices contact

ATLAN SOAP WORKS, INC.  
125 Chapel Street Newark, N. J.

## ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn

## MISCELLANEOUS

### DIRECT OUTLET NEEDED

New Zealand meat exporter desires contact with an additional direct outlet to the North American hotel, restaurant, club and institutional trade for special quality New Zealand lamb. Carcass averages forty pounds and up; lighter also available. Also special quality yearling mutton, forty five pounds and up. Cable or airmail:

"MEAT EXPORTER"  
Box 3 Wanganui, New Zealand

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S WEEKLY SPECIALS

## COMPLETE PLANT FOR SALE!

At small fraction of value.  
Fine Beef & Hog Kill Floor, Refrigeration, Rendering, Sausage—30,000 lbs. weekly capacity.  
7,300 sq. ft. on 1 floor—Fireproof, concrete Building on 7 1/2 acres land.  
Tennessee location. Plenty livestock available.  
Good local labor supply. Attractive terms.  
Contact Barliant & Co. for full information.

## Current General Offerings

### Sausage & Bacon

2383—BACON SHINGLING, WEIGHING & PACK-  
AGING LINE: Standard Knapp mdl. EM-129, in-  
stalled late 1950—like new \$15,000.00  
2320—SLICER: Anco mdl. 832 w/#834 Stacker, Check  
weigh & Bagger Conveyor; 3 mdl. #253 Exact  
Weight Scales Bids requested  
2298—SLICER: U.S. HD. #3, w/mtr. \$ 895.00  
1957—SLICER: U.S. #170GS, late model, w/grouper  
& stacker \$ 950.00  
2311—TY-LINKER: automatic, latest model 122AC,  
like new, \$1350.00, with stainless steel hop-  
table \$ 1,500.00  
2336—BACON PRESS: Anco #800 \$ 2,750.00  
2245—SILENT CUTTER: Buffalo #70-B, center dump,  
60 HP. V-belt, air operated \$ 795.00  
1692—SILENT CUTTER: Buffalo #388, 175 lb. cap.,  
15 HP. TEFC mtr. A-1 reconditioned \$ 725.00  
2337—SILENT CUTTER: Buffalo #32, w/"J" knives &  
7 1/2 HP. direct connected motor & stand. \$ 625.00  
2304—GRINDER: Anco #766A, 8 1/4" plates & knives,  
50 HP. motor \$ 1,450.00  
2303—GRINDER: Buffalo #66-BG, 8 1/4" plates,  
25 HP. mtr. \$ 825.00  
2247—GRINDER: Globe #9507-56, 4" plates & knives,  
newly refitted bowl & worm, 7 1/2 HP. \$ 595.00  
2297—GRINDER: Enterprise, 5" plates & knives,  
stainless steel hopper, 5 HP. mtr. \$ 495.00  
2319—VACUUM MIXERS: (2) Buffalo #4A, 1000#  
cap., tilt type, 10 HP. mtr. ea. \$ 1,150.00  
2281—STUFFER: Anco 500# cap., w/piping & stuffing  
valves, A-1 condition \$ 1,250.00  
2299—STUFFER: Boss 400# cap. \$ 825.00  
2378—STUFFER: Buffalo 200# cap. \$ 725.00  
2044—STUFFER: Buffalo 100# cap., w/piping & valve,  
A-1 condition \$ 675.00  
2314—HAM & BACON TREES: (45) 3-stations, 12" x  
32", closed ends, double trolleys ea. \$ 7.50  
1310—LOAF MOLDS: (250) Globe Hoy #66-S, stain-  
less steel, 10" x 4 1/2" x 4 1/2" ea. \$ 7.50  
2323—LOAF MOLDS: (52) Adelman #D-1-S, stain-  
less steel, 10" x 3 1/2" x 3 1/2" ea. \$ 5.25  
2187—LOAF PANS: (400) Best & Donovan, stainless,  
6# cap., 10" x 5" x 4", A-1 cond. ea. \$ 2.25

### Rendering & Lard

2242—HYDRAULIC PRESS: French Oil Mill, 300 ton,  
5" x 5" steam pump \$ 2,850.00  
1933—COOKERS: (2) Dupps 4' x 10' jacketed heads,  
20 HP. motor & drive ea. \$ 2,500.00  
2381—DRY RENDERING COOKER: Globe, 4 1/2' x 9'  
long, 3/4" shell, not jacketed Bids requested  
2072—HAMMERMILL: Jeffery type B-3, 20" x 12"  
opening, 25 HP. mtr., only 1 yr. old \$ 1,800.00  
2325—FILTER PRESS: Anco #221, 15-18" plates,  
w/centrifugal pump \$ 875.00  
2188—HASHER-WASHER: Anco, 14" x 17" opening,  
7 1/2 HP, 30" x 10" washer cylinder \$ 850.00

### Miscellaneous

2379—BARREL WASHER: similar Anco #41, 7 1/2 HP.  
bbl. per hour, 7 1/2 HP. motor. V-belt drive, A-1  
motor. V-belt drive, A-1 condition \$ 1,250.00  
2380—TRACK DIAL SCALES: (2) Toledo, 1100#  
x 1/2" grad. 500# & 100# tare beams, ea. \$ 395.00  
2240—HOG NECK SCRUBBER: Anco #796, \$ 165.00  
2342—DEHAIRER: Boss X, 7 1/2 HP. motor, w/3-hog  
capacity Scalding Tub \$ 625.00

All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

**BARLIANT & CO.**

# CLASSIFIED ADVERTISING

[Continued from page 49]

## POSITION WANTED

**FOOD TECHNOLOGIST-CHEMIST (37):** Available after Feb. 15, 1960, on return from Europe for consultant contracts in the meat packing industry. Will consider responsible management position on a permanent basis if desired. Experience in laboratory development and operation, quality control, product development, implant operations and latest technical developments in materials and methods. Self reliant but with excellent contacts in the food industry. W-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PRODUCTION-SALES-MERCHANDISING:** Over eleven years' experience with large packer. Have successfully managed beef, lamb, veal operations throughout midwest. Fluent knowledge of entire operations, procurement through sales. Have extensive background in sales to chains, jobbers and wholesalers. Age 32. Interview Chicago area only. W-535, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**55 YEAR OLD MAN:** Wants to locate in southern state. Have wide experience in all phases including specialty items and cold meats. 30 years as owner of my own plant. Would like to display my knowledge in small plant with gross less than \$500,000 where my experience will be valuable. W-19, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**GENERAL SUPERINTENDENT:** 12 years' experience in packing house. Excellent knowledge of quality production, cost and labor relations. Prefer northwestern U. S. or Canada. Age 31. W-9, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERT SAUSAGE FOREMAN:** 25 years' successful experience. Efficient in cost and quality control. Available immediately. W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ENGINEER:** Experienced—refrigeration, steam, electrical, processing, packaging, construction, maintenance, supervision. References offered. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## POSITION WANTED

**SAUSAGE MAKER:** Young German sausage maker seeks job with progressive firm. Prefer middle west or west. W-11, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING FOREMAN:** 25 years' experience. Wants a chance with a reliable packer. Nick Sekas, 522 W. North St., Piqua, Ohio.

## HELP WANTED

**OVERSEAS MASTER MECHANIC**  
Challenging opportunity available in Buenos Aires, Argentina, for packing plant master mechanic with maintenance, construction, refrigeration and power plant experience. Prefer married man with engineering degree, age 35-45. Reply in confidence, outlining qualifications, size of operations supervised and reason for your interest in a South American assignment to W-1, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER**  
Prominent independent packer doing business in the southeastern states, has excellent opening for experienced sales executive capable of dealing with route and primary account salesmen, plus progress merchandising program. Give full details in first letter to Box W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**INDUSTRIAL ENGINEER:** Well established midwest independent beef and pork packer with aggressive development program, needs qualified engineer. Opportunity for right young man to head our engineering department. Packing house experience is necessary. W-20, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PROVISION MAN WANTED:** By large midwestern packer. Salary in 5 figure bracket. State experience, age and give references if possible. All replies strictly confidential. W-22, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**PLANT SUPERINTENDENT**  
**FOR MODERN PLANT:** In southeast, specializing in sausage products in sizeable volume. Must have managerial ability to effectively supervise and co-ordinate all phases of production, packaging, housekeeping and to control high standards of quality. Prefer man with southern experience. Our employees know of this ad. Give complete personal background, training, experience, and all former employment information, all of which will be held in strict confidence. Reply to Box W-13, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXECUTIVE CALIBER MAN:** With following: sale of chemical specialties, curing and meat ingredients, meat additives etc. We will work with you to develop and manufacture your product ideas—new or established—on a profit sharing basis. Outstanding growth opportunity with young, growing Chicago area firm. Our employees know of this ad. Reply in confidence to Box W-14, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MANAGER:** Thoroughly experienced man to manage the Sausage Department of progressive Midwestern packer. We offer an unusual opportunity for a lifetime career with excellent salary and fringe benefits. Reply in strict confidence to W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Long established meat packer has excellent opening for high caliber salesman to call on chain stores in New Orleans area. Salary guarantee plus bonus on sales. Mail resumes. Replies held confidential. W-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**TOP AGGRESSIVE SALESMAN:** Wanted to handle house and jobber accounts. Must be able to handle grading, tagging and movement of 150 cattle daily. Age 30 to 40. W-17, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED MAN:** To grade, tag up, load and 150 cattle daily and supervise sales cooler. Plant located in south. Must be between ages of 30 and 40. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## Sioux City has Corn Fed Beef

National packers report their branch houses demand Sioux City beef . . . best in the Nation. Fill your order for quality corn fed beef today!

*Call these Order Buyers . . .*

Cone, Frank W. and Co.	HC	Haves, William C.	H
Erickson and Jones	C	Holbrook, Omar	C
Garry, W. W. & Co.	HC	Holman, Currier	C
Grueskin Bros. & Sacks	C	Johnson, Bob	H
Harmon, Doyle	C		
Harvey, John & Co.	CS		



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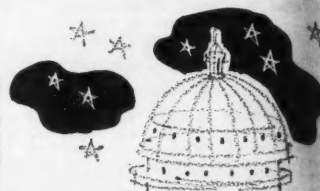
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